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INDEX.



	PAGE.
Preparing and Serving Fruits.....	5-7
Oysters, Clams, Lobsters and Frog Saddles.....	8-11
Soup Broths and Bouillons.....	12-18
Fish—Buying, Preparing and Serving them.....	19-22
Buying and Selecting Meats.....	24-25
Beef, and the various ways of serving it.....	26-31
Veal—How to prepare and serve the same.....	32-36
Pork.....	37-40
Mutton and Lamb.....	41-44
Poultry.....	45-48
Game.....	49-51
Meats and their Accompaniments.....	52-54
Dressings—Making and preparing them.....	55-56
Sauces.....	57-60
Eggs and Omelettes.....	61-63
Vegetables.....	64-71
Fritters.....	72-74
Salads and Relishes.....	75-79
Salad Dressings.....	79
Miscellaneous Receipts.....	80-85
Bread, Rolls, Gems and Griddle Cakes.....	86-92
Pastes, Patties, Pies, Etc.....	93-97
Hot Puddings.....	98-102
Cold Puddings and Jellies.....	103-106
Sweet Sauces for Pudding, Fritters, Etc.....	107-108
Cakes, Cookies, Friedcakes.....	109-115
Icings and Fillings for Cakes.....	116-118
Ice Creams, Water Ices, Punches, Etc.....	119-123
Beverages.....	124-125
Hints to Cooks and Stewards.....	126-128

Marine Stewards and Cook's Guide

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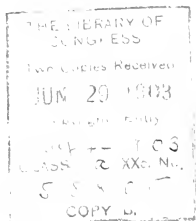
Especially Adapted for the Use of
Marine Stewards and
Cooks

By CHARLES J. BROOKS

Price, \$1.00.

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*"Blessed is the man who gets wisdom from
another man's experience."*



1146

PREFACE

It is my earnest desire to put before you a book that will aid you in the fulfillment of your duties. My aim has not been economy alone, but to place the cooking of the plain foods upon a higher standard. No doubt there may be defects in it but I look with pleasure upon my work, and trust that it may be a benefit to those who are anxious to attain such knowledge.

Yours truly,

Charles J. Brooks.

YASSEL SET

REMOVED TO



CHARLES J. BROOKS

Publisher of the
Marine Stewards and Cooks' Guide and
Manual of Cooking.



Press of
The Herald Publishing Company
Port Huron, Michigan

Marine Stewards and Cooks' Guide

....and....

Manual of Cooking

By CHARLES J. BROOKS.

PREPARING AND SERVING FRUITS.



APPLES

Northern Spies, Greenings, Spietzenburgs and Baldwins are best for table use. Polish off with a cloth and serve with assorted fruits.

PEARS.

California, and Bartlett Pears are the best for table use, serve with assorted fruit.

PEACHES.

California or the large yellow Crawford are the best. If to serve whole brush with a soft brush or cloth to remove the down, and serve with assorted fruits.

SLICED PEACHES.

Pare and slice, sprinkle with powdered sugar and set on ice until ready to serve.

PEACHES IN CREAM.

Peel and slice the peaches very thin, sprinkle with powdered sugar and serve with cream.

CHERRIES.

Serve in clusters if possible, or take the pits out, roll in powdered sugar and set on the ice until ready to serve.

GRAPES.

Malagas, Catawbas, and Concords, are the best. Wash well and be sure the bunches are free from insects before serving.

FRESH CURRANTS.

Currants can be served in small clusters, or separated, cleaned and rolled in powdered sugar and served with cream.

PLUMS.

The California, Greengage, or large Blue plums are very nice, when served with other assorted fruits.

STRAWBERRIES.

If the berries are large leave the stems on and serve with a dish of powdered sugar.

Or another good way is pick off the stems, wash well roll in powdered sugar, set on ice for one hour and serve with cream.

STRAWBERRIES IN CREAM.

Pick off the stems, wash well and serve with sugar and cream.

Raspberries, Blackberries and Huckleberries may be served the same as Strawberries.

BANANAS.

Wipe off with a cloth, chip off the ends and serve with assorted fruits.

BANANAS WITH CREAM.

Peel and slice the bananas very thin, sprinkle with sugar and serve with cream.

ORANGES.

Oranges and Tangerins may be served whole with mixed fruits. 176 size is a good one to serve this way.

A good way is to cut in half and serve with a dish of powdered sugar.

SLICED ORANGES WITH CREAM.

Peel and slice very thin, sprinkle with sugar and serve with cream.

PINEAPPLE.

To tell when a pineapple is ripe, if the top stems pluck out easy it is ripe, if not it is not ripe enough to eat.

Peel and remove the center core, cut in half inch slices and serve with powdered sugar.

PINEAPPLE WITH CREAM.

Peel and cut in small dice, sprinkle over with sugar and serve with cream.

GRAPEFOOD.

Cut in two cross-wise, remove the seeds, chip some ice on them and serve. Some people prefer a little wine poured in them just before serving.

MELONS.

The Osage and Nutmeg melons are the best for table use. Quarter and remove the seeds. Place a piece of cracked ice in each and serve.

Melons that are ripe enough for table use should be a little spongy at the blossom end.

WATER MELONS.

Are in season from June until October, should be kept on ice until serving time, cut in quarters, remove the rind and cut in neat slices and serve.

Mixed nuts and raisins may be served at the end of a course dinner.

Serve the nuts with, cracker, picks and side dishes for the shells.

OYSTERS, CLAMS, LOBSTERS AND FROG SADDLES.



Oysters are good from Sept. 1st until May 1st. Shell oysters may be kept alive a long while if packed in a barrel, with three or four holes bored in the bottom of the barrel and keep them in a cool place with a good sized lump of ice on them, sprinkle a couple of handfuls of corn meal down through them for them to feed on. Shucked oysters wants to be kept packed in ice, it is better than to put the ice in with them, as that makes them watery and takes away the flavor also. Oysters that are turned a little should have a pinch of soda added to them, and they can be used most any way then except raw. Live Lobsters want to be kept packed in plenty of sea weed with chipped ice over it. To keep clams put them in a small barrel, cover with sea weed and pieces of ice and they will keep a long time. To garnish these dishes use lemons, parsley, water cress and lettuce.

OYSTERS

OYSTER COCKTAIL.

One half dozen selects in cocktail glass, add two table spoonfuls of oyster sauce and serve.

OYSTER SAUCE.

Sauce to serve with raw oysters, one pint of good tomato catsup, one wine glass of Worchestershire sauce, one table spoonful of tabasco sauce and one half pint of good vinegar, shake well and serve.

SELECTS.

Selects are served raw, fried, broiled and panned.

SEAL COUNTS.

Seal counts are served raw, broiled, fried, panned and roasted.

STANDARDS.

Standards are served stewed, baked, creamed, escalloped.

OYSTER STEW.

Take one pint of oysters let scald in their own liquor, add a little salt, skim and add one pint of hot milk, butter, pepper, a little crushed crackers, serve at once.

PLAIN STEW.

Same as oyster stew, use a little more oyster liquor and no milk.

CREAM STEW.

The same as oyster stew, only use half cream and half milk, thicken a very little with butter and flour and serve.

DRY STEW.

Put a little butter in a small pan, add some oysters without any liquor on them, simmer five minutes, salt and pepper and serve.

BOX STEW.

Use seal counts and cook the same as dry stew, place on a slice of toast, and turn half cup of cream sauce over and serve.

BOSTON STEW.

Cut a slice of toast the same as for milk toast and turn over it a plain milk stew.

PANNED OYSTERS.

The same as dry stew only use large oysters, salt and pepper and a few drops of sherry wine.

OYSTER ROAST.

Take large oysters in the shell, remove the top shell and add a little butter, salt and pepper, and set in a hot oven five minutes, serve right in the shell.

BROILED OYSTERS.

Use the seal counts, wipe dry, dip in melted butter and then in cracker crumbs and broil over a clear fire, serve on toast or plain.

FRIED OYSTERS.

Take large oysters wipe dry, dip in cracker crumbs and then in beaten eggs, in cracker crumbs again and fry in hot fat, garnish with slices of lemon.

ESCALLOPED OYSTERS.

Crush but not too fine, one pound of oyster crackers, put a layer in the bottom of a bake dish then a layer of oysters, salt and pepper and small bits of butter, continue until the pan is full, moisten with milk and bake in a moderate quick oven and serve with slices of lemon.

CELERIED OYSTERS

Put a lump of butter in a stew pan, add one head of celery chopped fine and simmer until tender, add one pint of oysters, a little chicken stock, let stew a few minutes, thicken with butter and flour, add one cup of cream, salt and pepper, serve on toast or plain.

CLAMS**CLAM COCKTAIL.**

Mix and serve the same as oyster cocktail.

STEAMED CLAMS.

Steam one dozen clams five minutes, break off the upper shell, add a little melted butter and pepper, serve in shell on a oyster plate.

BAKED CLAMS.

Put the clams on a bake sheet and set in a hot oven five minutes, take out, loosen the clam from the shells be sure not loose any of the liquor, add butter and pepper and serve hot in the shell.

CLAM STEW.

Stew the same as oysters, plain, milk, or cream stew.

CLAM PATTIES.

Stew the clams and add a little chicken stock, thicken with butter and flour, salt and pepper, add half cup of cream, serve in pattie shells. (For Pattie shells see Pastry.)

LOBSTERS

BROILED LIVE LOBSTERS.

Split the lobster and remove all foreign substance, grease a tissue paper, lay on the flesh side and broil over clear coals, flesh side down at first, serve with lemon, butter, Garnish with parsley and lemon and serve.

BOILED LOBSTER.

Put on in boiling water and let boil for fifteen minutes, take up, split, remove all foreign substance, brush over with melted butter, and serve with Maitre De Hotel sauce.

LOBSTER a la NEWBURG.

Take the meat of two lobsters, saute in butter, add a glass of sherry wine, beat up the yolks of four eggs and a cupful of cream, red pepper, a little mustard and salt, shake well over the fire until it thickens, serve hot.

FROG SADDLES.

In preparing frog saddles pass one joint of the leg through the muscle of the other so as to hold them together.

FROG SADDLES

Prepare as above, roll in cracker crumbs and beaten egg and fry in hot fat, serve with Sauce Tartare.

CREAMED FROG SADDLES.

Prepare and stew in chicken stock until tender, skim and add a little cream, the juice of an onion, thicken with butter and flour and serve.

BROILED FROG SADDLES.

Brush over with butter and broil over clear coals, serve with butter sauce.

SAUTE OF FROG SADDLES.

Saute the legs in butter with a little onion and lemon juice, serve on toast.

SOUPS, BROTHS AND BOUILLONS



STOCK

Good stock is the main factor in good soup making, and with out it your work would be a failure or otherwise a poor soup. Good stock can be had with a little care and saving of the things that go to make it. In the first place when ordering meats have the butcher throw in some stock or soup bones, the bones that he has trimmed out of your meat, you have bought them and they will be given for the asking, have a pot or stock kettle, take the bones that you have got cut up in small pieces, add cold water enough to cover and set on the back part of range where they will just simmer, do not throw out the bones after the first day, but keep adding to it when carving your roasts, add all the bones and scrap pieces of meat that you should happen to have left, you can run the stock pot five or six days and still have it good. The first two or three days your stock will be white and so you can run cream soups and broths and as your stock gets darker you can make the heavier brown soups.

Most soups can be made from plain stock with the exception of those such as Chicken, Veal, Oyster and Clams.

Do not add vegetables to the stock pot in warm weather as they would be liable to sour it if there should be a little left over from the day before.

BEEF TEA.

Take three pounds of good lean beef, neck piece is good, chop fine, add one stick of celery, put in an air tight jar and place in a kettle of boiling water and keep the water boiling about four hours, take out strain and season.

BEEF BROTH WITH VEGETABLES.

Take good clear stock, three onions, one head of celery, three small carrots and a bunch of parsley, chop all quite fine, boil together thicken just a little, season and serve.

BEEF AND CELERY BOUILLON.

A good brown clear stock, add three onions, one carrot and a small turnip sliced and boil together, take one large head of celery, cut into small dice, stew until tender, strain your stock and add the celery, juice and all, thicken just a little, add a spoonful of Worcestershire sauce, salt and pepper and serve.

ENGLISH BEEF BROTH.

Take a good heavy brown stock, slice small, four onions, one head of celery, one turnip and a bunch of parsley, boil all together, thicken, add a spoonful of Worcestershire sauce, season and serve.

ENGLISH BEEF BROTH WITH BARLEY.

Same as above, add one cupful of barley, simmer altogether and serve.

MEXICAN BEEF BROTH.

English Beef Broth with one can of tomatoes and three green peppers chopped fine, season and serve.

BISQUE OF TOMATO.

Take good beef stock, add one can of tomatoes, one head of celery, three onions and a bunch of parsley, chopped fine, thicken with butter and flour, season and serve.

PUREE OF TOMATO.

Take a good brown stock, plenty of ripe tomatoes, one ham knuckle, one half dozen onions, head of celery, three carrots and a small turnip, add half dozen cloves, some whole alspice and a little mace, boil all together, thicken with browned flour, salt and red pepper, strain and serve.

These soups are the same as the above soup with these specials adds.

Puree of tomatoes with rice.

Puree of Tomato with Spaghetti.

Puree of Tomato with Vermicilla.

TOMATO WITH RICE.

Beef stock, one can of tomatos, three onions chopped fine and one cup of rice, boil all together, thicken with butter and flour and add half pint of milk, season and serve.

CREAM OF TOMATO.

A good white soup stock, one head of celery, four onions and a bunch of parsley, boil all together, thicken with a little butter and flour, strain, add quart of milk and one can of tomatos chopped fine, season, salt and pepper.

PUREE OF NAVY BEANS.

Good beef stock, piece of salt pork, one quart of beans, four onions, celery, one carrot and one turnip, one half dozen bay leaves, boil all together, take out the pork and pass all through a colander or Tamis, season with salt and pepper and serve with croutons.

PUREE OF SPLIT PEAS.

One quart of dried peas, a good brown stock, six onions, one carrot, celery, two bay leaves and a piece of salt pork, boil all until tender, pass through a colander, add some of the pork, diced and serve with croutons.

GREEN PEA SOUP.

One quart of dried green peas, a good white stock six onions, celery, a bunch of parsley and some mint, simmer until tender, pass through a tamis, add some chopped green onions and serve with croutons.

CREAM OF GREEN PEAS.

Take new peas, a good veal or chicken stock, some green onions, cut in half inch lengths, add a head of lettuce shredded, thicken with butter and flour, add one quart of milk and a little mint.

PUREE OF VEGETABLES.

Take a good brown stock, add one half doz. onions, celery, one carrot, one turnip, some tomatoes, stew until tender, rub through a colander, season and serve with toast sticks.

VEGETABLE SOUP.

A rich beef stock, slice, celery, onions, carrots, turnips, cabbage and parsley and one teaspoonful of sugar, thicken a little and season.

SCOTCH MUTTON BROTH.

Mutton stock, six onions, three carrots, three good sized potatoes, and one small turnip, dice fine and simmer until tender, thicken and serve.

MUTTON BROTH WITH BARLEY.

Mutton stock, four onions, three carrots diced, and one cupful of barley, thicken, add a little chopped parsley and serve.

MUTTON BROTH WITH LEEKS.

One bunch of leeks and some young carrots, cut off in rings and add a bunch of chopped parsley to a good mutton stock, simmer, thicken and serve.

VEAL BROTH.

Veal stock, three onions chopped fine, some celery and parsley, thicken a little and serve.

VEAL BROTH WITH RICE.

The same as above, add one cup of cooked rice.

CREAM OF VEAL.

Veal stock, celery, onions and one carrot, simmer, pass through a tamis, thicken with butter and flour add quart of milk and a grating of nutmeg.

CREAM OF VEAL WITH NOODLES.

The same as above with two good handfuls of noodles cut fine and cooked tender.

CHICKEN BROTH.

Chicken stock, onions, celery, one carrot and a bunch of parsley, mince the vegetable except the carrot, simmer for one hour, take out the carrot, thicken a little, season and serve.

CREAM OF CHICKEN.

The same as cream of veal.

Cream of chicken with rice.

Cream of chicken with noodles.

Cream of chicken with mushrooms.

CREAM OF CUCUMBERS.

Mutton stock, celery, onions, four cucumbers, boil all until tender, mash through a tamis, thicken with butter and flour, add one quart of milk and serve.

CREAM OF OYSTERS.

Chicken stock, add some celery and a little onion minced, simmer and strain, add half the quantity of oyster liquor and some of the oysters, let come to a boil, thicken with butter and flour, salt, pepper and one quart of milk.

CREAM OF CLAMS.

Wash two dozen clams, boil in chicken stock with celery and finish the same as cream of oysters.

CLAM BROTH.

Chicken stock, celery, onions and a little piece of salt pork, simmer, add one dozen clams, strain and thicken, salt, pepper.

CLAM BOUILLON.

Take part Consomme and part clear white stock, add one quart clam juice, season and serve.

CREAM OF BARLEY.

Beef stock, six onions, one head of celery, small piece of turnip chopped fine, add two cups of barley, simmer, rub through a tamis, return to the fire, add butter and very little flour, one quart of milk, salt and pepper.

CREAM OF CORN.

Beef or veal stock, one half dozen ears of corn or one can, four onions, celery, parsley, boil all together take out the corn if in the ear, pass the rest through a colander, return to the fire, cut the corn from the cob and add to the soup, thicken with butter and flour, add quart of hot milk, serve.

CREAM OF ONIONS.

Beef stock, one dozen onions, a little piece of celery, parsley, boil all together, pass through a sieve, return to the fire, thicken with butter and flour add a few chopped green onions, boil ten minutes longer, add one quart of hot milk, season with salt and pepper.

CREAM OF CELERY.

Veal stock, one large head of celery, three onions, bunch of parsley, one carrot, boil all until tender, strain, add butter and flour and some of the chopped celery, add milk, salt and pepper and serve.

CREAM OF RICE.

Chicken stock, onions, celery, parsley and two cups of rice, cook all together, rub through a colander add hot milk, thicken with butter and flour, salt and pepper.

CREAM OF ASPARAGUS.

Veal stock, three onions, celery and one large bunch of Asparagus, cook until tender, remove the asparagus, strain the soup, thicken with butter and flour, add the asparagus chopped fine and hot milk, season and serve.

CREAM OF SPINACH.

Beef stock, onions, celery, and spinach, finish the same as Cream of Asparagus.

OXTAIL SOUP.

Brown beef stock, three oxtails, one half dozen onions, two carrots, one turnip, celery, parsley, boil all together until tender, strain the soup, thicken with browned flour, add some of the vegetables chopped fine, the meat cut from the tails, a little catsup, Worcestershire and one glass of port wine, season and serve.

MOCK TURTLE SOUP.

Beef stock, one calfs head, ham knuckle, slice and fry brown, one half dozen onions, one carrot, one turnip, one head of celery, sprinkle with flour, add the stock and calf head, some parsley, simmer all together for three hours, strain, cut some of the meat from the head in dice, add two hard boiled eggs chopped and one lemon, shredded, half glass of sherry wine, season and serve.

TURKEY SOUP.

Beef stock, the carcass of two or three turkeys, some celery, one carrot and three onions, simmer for two hours, thicken a little, strain, and add one cup of boiled rice.

CLAM CHOWDER.

Three dozen clams boiled in beef stock ten minutes, strain, remove the clams from the shell and chop, return to the stock, dice fine one pound of pickled pork, fry a light brown, add eight onions, sliced to the pork and a little celery, diced, simmer a few minutes and add this to the stock, also one can of tomatoes and six raw potatoes, sliced thin, simmer all about half an hour, thicken, add a little hot milk and serve.

FISH CHOWDER.

Take half beef stock and the rest the liquor fish has been boiled in, prepare and finish the same as clam chowder, omit the tomatoes and add about two pounds of boiled fish flaked.

CONSOMME.

Is made from good strong clear stock, two gallons of stock, four onions, one head of celery, two carrots, one turnip, parsley and some sliced tomatoes, bay leaves, allspice, cloves and whole pepper, one grated nutmeg, cut the vegetables up, add the spices and two pounds of chopped lean beef, half dozen eggs, mix all together and stir in the stock which must not be too hot, set on the back part of the range where it will slowly come to a boiling point, simmer for about two hours, strain it through a cheese cloth, season and serve. It should be a clear amber color when done.

CONSOMME WITH RICE.

Add one cup of cooked rice that has been well washed to a plain Consomme.

CONSOMME VERMICILLA.

Stew Vermicilla until tender, wash it well in cold water and add to the consomme.

CONSOMME a la JULIENNE.

Shred some celery, one small carrot, one piece of turnip fine, stew until tender, add a few green peas, drain and add to the consomme.

CONSOMME PEERLESS.

Contains green peas, diced chicken and a few noodles cut very fine.

FISH—BUYING, PREPARING AND SERVING THEM.



FISH AND THE VARIOUS WAY OF COOKING THEM.

The ways and modes of cooking fish are many. I will endeavor to give you a few of the best and most simple ways of cooking them. In buying fish you should be sure that they are strickly fresh. The way to tell if fish are fresh is the eyes should be clear and bright, the gills red and the flesh hard and firm. The gills of a fish is the first part to spoil or become tainted and therefore should be removed if the fish have to be kept any length of time. in boiling or baking fish it is better to leave them whole as they retain their flavor better. In boiling always add a little vinigar to the water, it makes the flesh firmer and whiter. It improves the flavor of fish, if allowed to lay in salt and water for half an hour before cooking. In frying fish the fat should be smoking hot before putting in the fish.

Always give fish plenty of time to cook and be sure it is well done. There is nothing so disagreeable or unwholesome as underdone fish.

WHITEFISH.

May be baked, broiled, fried, planked and made into fillets.

BROILED WHITEFISH.

Split and take out the backbone and broil over a clear bed of coals, flesh side first, serve with Maitre De Hotel sauce.

BAKED WHITEFISH.

May be baked whole with fish dressing or boned and baked plain or with the various fish sauces.

PLANKED WHITE FISH.

Split and take out the bones, sprinkle with cracker crumbs, salt and pepper and little bits of butter, take a nice smooth maple board, lay the skin side of the fish next to the board and bake in a good hot oven until browned, serve on the plank and garnish with parsley and sliced lemon, or remove to a platter, serve with a lemon butter sauce.

FRIED WHITE FISH.

Cut the fish into portions, roll in cracker crumbs or corn meal, fry in good hot fat until done, serve with tomato sauce.

FILLETS OF WHITE FISH.

Cut into long thin strips, roll and skewer with toothpicks, roll in cracker crumbs and beaten egg fry in hot fat, serve with Espagnole sauce and sliced lemon.

LAKE TROUT OR SALMON TROUT.

May be broiled, boiled, baked and fried.

BROILED TROUT.

Bone and remove the skin and broil the same as White fish.

BOILED TROUT.

Put the trout on in cold water enough to cover it, add a chopped onion, some bay leaves and a little whole allspice, let come to a boil and then set it back until it is time to serve.

Good served with egg, parsley or cream sauce.

BAKED TROUT.

May be baked plain or stuffed with dressing, serve with tomato, lemon butter or Espagnole sauce.

FRIED TROUT STEAKS.

Cut in steaks and fry the same as White fish.

All other fish are practically cooked the same way.

FISH AND THEIR SAUCES**PICKEREL.**

Broiled pickerel, lemon butter.

Baked pickerel with dressing.

Fried fillets of pickerel, tomato sauce.

Boiled pickerel, Peerless sauce.

HADDOCK.

Boiled haddock, egg sauce.
Baked haddock, Espagnole sauce.

BLUE FISH.

Broiled blue fish, Maitre de Hotel sauce.
Baked blue fish, Chili sauce.
Fried blue fish, parsley butter.

PIKE.

Boiled pike, cream sauce.
Baked pike plain or with dressing.
Broiled pike, lemon butter.
Fried pike, Creole sauce.

HERRING.

Baked herring, Chili sauce.
Fried herring, parsley sauce.

PERCH.

Fried perch, lemon butter.
Baked perch, tomato sauce.
Boiled perch, Peerless sauce.
Fillets of perch, Espagnole sauce.

BASS.

Boiled sea bass, Hollandaise.
Boiled striped bass, parsley sauce.
Broiled black bass, lemon butter.
Broiled bass with bacon.
Baked bass with dressing.
Fillets of bass, Maitre de Hotel sauce.

RED SNAPPER.

Baked red snapper with dressing, tomato sauce.
Boiled red snapper, cream sauce.
Baked red snapper, a la Creole.

MACKEREL.

Broiled Spanish mackerel, lemon butter.
Baked Spanish mackerel, tomato sauce.
Fillets of mackerel, baked, Chili sauce.
Boiled salt mackerel, butter sauce.
Broiled salt mackerel, Maitre de Hotel.

CODFISH.

Boiled codfish, parsley sauce.

Baked codfish, tomato sauce.

Fried codfish steak, Creole sauce.

Boiled salt codfish, egg sauce.

Creamed salt codfish, baked potatoes.

FISH TURBOT.

Take cold cooked fish, pick it all up into flakes, and take out the bones, put a thin layer of the fish into a bake dish, add salt and pepper, some chopped parsley and two hard boiled eggs sliced, moisten with cream sauce, then another layer of fish and so on until the dish is full, sift cracker crumbs over the top and bake for half an hour.

SHRIMPS**FRESH OR CANNED SHRIMPS.**

Are fine when served hot. Pick over the shrimps put them on in hot water for five minutes or until they are thoroughly heated through, remove from the water and serve with any of the various fish sauces.

CLAM CHOWDER, CONEY ISLAND STYLE.

Mince one pound of pickled pork, fry a light brown, add six onions sliced, and one can of tomatoes, line a bake dish with sliced potatoes, put a layer of clams and same of the stewed pork, onions and tomatoes, now a layer of crackers and so on until the dish is full, bake for one hour and serve piping hot.

CODFISH CHOWDER a la CREOLE.

The same as clam chowder, only substitute codfish for the clams and add one chopped green pepper and a cupful of boiled rice, bake in a slow oven.

CODFISH BALLS.

Boil two pounds of codfish until tender, remove the bones and pick it up into fine pieces, add to the fish two-thirds as much mashed potatoes with butter and pepper and a little chopped parsley, shape into cakes, dip in beaten egg and crumbs, and fry in hot fat.

SARDINES.

Remove from the can and lay them on a cloth so as to free them from oil, broil over a clear fire and serve on toast with sauce tartare.

CANNED FISH.

A good way to serve canned fish is to place the can in boiling water, and leave about five minutes, or until thoroughly heated through, remove from the water, open the can and turn out on a platter, garnish with slices of lemon and parsley, serve with cream sauce.

BUYING AND SELECTING MEATS.



MEATS

Great care should be taken in selecting meats, a good buyer is worth double the man that does not pay attention to what is given him, when you order your meats stay and see them cut and be sure that you get the same when your meat is delivered. In selecting beef see that there is plenty of out side fat and the flesh a nice smooth grain and a bright red in color, a prime rib consists of seven or eight ribs, notice the ends of the ribs and see that they are small and narrow, do not take any with a large wide rib as it is old and libel to be tough. In selecting steak try it between the thumb and finger and if penetrated easily it is tender and will eat fine. In selecting veal see that there is lots of kidney fat which should be clear and white, the flesh firm and of a pinkish color. Veal is in its prime when two months old.

Mutton must be selected by the firmness of the flesh and fineness of the grain, its good color and a clear white fat. Never figure on keeping lamb very long as it soon spoils, it is better to buy lamb whole or half and cut it yourself, it will cost you about one third less by doing so.

Pork to be good should have a thin rind and the flesh should be smooth and cool, but when it is clammy or soft to the touch it is not good, above all meat, pork is the most disagreeable when stale.

POULTRY.

In selecting poultry the best way to determine if it is young is to try the skin under the leg or wing, if it is easily broken it is young or turn the wing backwards, if the joint yields easily, it is tender, select those that are a little fat and yellow skin, they are of the finest flavor. In buying turkeys a young

one will have a smooth black leg, old ones are always rough and reddish, in selecting ducks and geese, those that are young have yellow feet and bills, in old ones they are more red and rough.

GAME.

Venison to be good should have lots of kidney fat and plenty of outside fat on the saddle, the fat should be clear and white. Venison to be of fine flavor should hang and age for some time, if possible leave the hide on, and dust the inside with powdered charcoal, if it be only a piece, lay in a pan of powdered charcoal and cover with the same about half an inch and it will keep for a long time. When you are ready to cook it, wash well and cook in what ever way you wish.

In selecting Rabbits and Squirrels, choose those with soft ears, sharp claws and a well round body, and you may be sure they are young and tender. Partridges when young have dark colored bills and yellow legs, they should hang for some time before using, never pick feathered game of any kind until you are ready to use them.

Wild ducks should hang at least two weeks before using. When ready to cook, place a small onion, one carrot and a piece of celery in each to remove any fishy flavor that may be in them.

BEEF—AND THE VARIOUS WAY OF SERVING IT.



In carving beef it takes skill and patience to do it well, as is the same with all other meats. Rib, rump round or shoulder roast should be carved so that the lean and the fat can be served a little of each to each person, to carve a rib roast, stand it on the large end on the carving board, remove the chine, and cut off the first two or three ribs so that you can use that for well done if you get orders for it, then carve broad, level thin slices and serve with the pan gravy, the other roasts can be carved on the same principal as the rib roast, short ribs should be served with the bone in.

RIB ROAST.

Never have the bones removed as that spoils the flavor as well as the beauty of the roast. To roast, lay in roast pan, ribs down, but do not add any water to it as that causes steam in the oven and allows the juices to escape from your beef, it is good roast beef you want, not good gravy, the gravy will take care of itself, be sure and not get it too well done, never stick a fork in beef while roasting, if you want to turn it, take it by one end of the rib and do so a good rib roast wants about two and one half hours in a good hot oven, when done remove the meat, add water to the pan and make the gravy.

Shoulder roast, have the shoulder blade removed, tie tightly with a string and roast the same as a rib roast.

Round roast, only use the upper side of the round for roasting as the under side will be found to be very tough and is only good for boiling or making stews.

Rump roast for flavor is the best of all, and can

be carved and served about to the best advantage, it also is best for pot roasts.

Short ribs of beef are best if boiled about an hour before roasting, serve with peeled potatoe', baked brown in the pan with them.

SHORT RIBS WITH MACARONI.

Boil the macaroni until tender, add salt and pepper and some of the gravy to it and serve with the ribs.

STEAKS.

Porter House, Sirloin, Rib or Club steak, Shoulder and Round, are the various cuts of steaks, and great care should be exercised in cooking them. To broil a steak properly, your fire should be good and hot, season well, grease the grate, lay on the steak and broil as liked, rare or well done, turn often to prevent burning. In frying a steak put a little butter in the pan, let it get smoking hot, place in your steak and fry over a hot fire, turning often, brush over with butter and serve.

BEAF STEAK PIE.

Take beef steak or other pieces, cut in inch pieces, fry brown with one onion and a little celery chopped fine, add about a pint of stock, thicken, salt and pepper, put in bake dish and cover with a meat pie paste and bake.

BEEF STEAK AND OYSTER PIE.

The same as Beef steak pie only add about a pint of oysters.

HAMBURG STEAK.

Take scrap pieces of raw beef, chop very fine, add one onion and salt and pepper and a few bread crumbs, mix well and fry in small cakes.

Hamburg steak, Creole sauce.

Hamburg steak, mushroom sauce.

Hamburg steak, onion sauce.

BEEF STEW WITH DUMPLINGS.

Take either flank, neck or shoulder piece of beef, cut in pieces about two inches square, put on in cold water, add three onions, one carrot and a small turnip sliced fine, half an hour before serving add some dumplings made with flour, baking powder, two eggs, salt and water enough to make a stiff dough, thicken, add salt and pepper and serve.

ENGLISH BEEF STEW.

Use a flank piece of beef, cut in pieces, fry a nice brown, stir in some flour and stock enough to cover it, add three onions, one carrot, one turnip and a head of celery cut fine, boil about three hours, thicken a little more and season.

POT ROAST OF BEEF.

A piece of the round is the best for this, put in an iron kettle with water enough to cover, let boil until it has almost all boiled away, take out the meat, pour off the liquor in a bowl, return the pot to the fire, put in a lump of butter the size of an egg, dredge in some flour and put in the beef, turn often and when well browned add the liquor that you turned out and a little onion juice, thicken a little more and serve.

TENDERLOIN OF BEEF WITH MUSHROOM.

Trim a tenderloin of beef, sprinkle with salt and pepper, put in roast pan with one onion, one carrot and some celery shredded fine, roast in a good hot oven, turning often, cut off in small portions and serve with mushroom sauce.

TENDERLOIN STEAKS BROILED.

Trim the tenderloin, cut steaks about two inches thick, stand on end and flatten with a cleaver, rub over with butter and broil over clear coals.

BEEF a la MODE.

Take a small round of beef, mix one and one half table spoonfuls of salt, one half of pepper, one half of

ginger, one half of mace, one half of cinnamon, one of cloves, rub into the beef well and let stand over night, in the morning take a poultry dressing, add some salt pork diced and a little of the mixed spices, cut deep insertions in the beef stuff with the dressing and bake about four hours, make a good pan gravy and serve.

BEEF HEART.

Boiled beef heart with horseradish sauce.

Boiled beef heart with mustard sauce.

Baked beef heart with celery dressing.

Baked beef heart with bread sauce.

STEWED BEEF HEART.

Wash well and cut in inch squares, cover with stock, add one onion, some celery and a bunch of parsley, thicken with browned flour and serve.

BOILED BEEF TONGUE, PIQUANT SAUCE.

After boiling a beef tongue remove the skin while hot.

Boiled beef tongue with mashed turnips.

Boiled beef tongue with tomato sauce.

LIVER.

Braised beef liver with fried onions.

Baked beef liver, a la Creole.

Fried beef liver with Chili sauce.

BEEF KIDNEY STEW.

Dice one pound of salt pork, cut in pieces three kidneys and wash well, fry the pork well done, add the kidneys and one onion, some celery and beef stock enough to cover, stew one hour, thicken, season and serve on toast.

CORNEB BEEF.

Should be put over in cold water and if very salty change the water once while boiling.

Boiled corn beef with mustard sauce.

Boiled corned beef and cabbage.

NEW ENGLAND BOILED DINNER.

Take ten pounds of corned beef, three pounds of pickled pork, boil together, add turnips, carrots, parsnips, onions, potatoes and cabbage, all washed well and sliced, be sure and do not put the vegetables in altogether, but add them according to the required length of time for cooking, dish a little of each of the vegetables and meats and serve.

STEWED CORNED BEEF, PLAIN OR ON TOAST.

Take cold corned beef, cut in inch pieces, add one onion, some celery and a little sage, cover with stock and stew about one hour, thicken with flour and season to taste and serve.

CORNED BEEF HASH.

Mince three pounds of beef fine and two pounds of chopped potatoes, one small onion, some butter and pepper, half cup of milk, put in a bake dish and bake a golden brown.

STEWED CORNED BEEF WITH EGG DUMPLINGS.

Prepare the same as stewed corned beef, drop in the dumplings half an hour before serving.

CORNED BEEF CROQUETTS.

Mince three pounds of beef, add one onion, some pepper, a little chopped parsley and a little cream sauce with a handful of bread crumbs, mix altogether, shape into croquetts, dip in egg then in bread crumbs, fry, serve with tomato sauce.

SMOKED BEEF WITH STEWED TOMATOES.

Take two pounds of beef chipped, add water and boil five minutes, drain add one can of tomatoes, butter and pepper.

SMOKED BEEF MINCED WITH SCRAMBLED EGGS.

Take one pound of chipped beef, parboil in water, drain, add half cup of milk and four well beaten eggs, butter, pepper, serve on buttered toast.

CHIPPED BEEF IN CREAM.

Parboil two pounds of chipped beef, drain and add one quart of good cream sauce, simmer and serve.

ROAST BEEF HASH.

Take pieces of cold beef, two onions, mince fine, add one third as much potatoes chopped, salt and pepper, a little beef gravy and half a glass of catsup, mix all together and fry brown, or put in a bake dish and bake half an hour in the oven.

BAKED BEEF HASH a la CREOLE.

Prepare the same as above and serve with a spoonful of creole sauce on the side.

BEEF STEW WITH VEGETABLES.

Take cold scraps of beef, cut in inch pieces, add three onions, one small turnip and some celery diced, stew all until tender and serve on toast.

BAKED BEEF PIE.

Stew cold beef the same as above, add three cooked potatoes, put in a bake dish, cover with meat pie paste and bake.

BEEF AND POTATO CAKES.

Use cold mashed potatoes, and the same amount of beef chopped fine also one onion and some parsley, salt and pepper, mix well together and make into cakes, roll in bread crumbs and fry a nice brown, serve with any good sauce or just plain as you like.

VEAL—HOW TO PREPARE AND SERVE THE SAME.



ROAST LOIN OF VEAL.

Season the meat with salt and pepper, place in roast pan and roast for one hour without adding any stock or water, baste with a little beef drippings if it becomes dry, when half cooked add some stock or water and roast until tender, strain and thicken the gravy, add a teaspoonful of Worcestershire sauce and serve.

ROAST LOIN OF VEAL WITH CELERY DRESSING.

Bake the dressing separate and add a little of the veal gravy to it from time to time.

Roast loin of veal with stewed prunes.

Roast shoulder of veal with sweet potato dressing.

ROAST SHOULDER OF VEAL WITH BREAD SAUCE.

Make the bread sauce as follows: Strain the gravy add a little minced onions, celery and nutmeg and bread crumbs to make a thick sauce, simmer fifteen minutes and serve.

ROAST LEG OF VEAL, STUFFED, CRANBERRY SAUCE.

Remove the bone, fill the space with dressing and roast in a slow oven.

Boiled leg of veal with celery sauce.

Boiled leg of veal with oyster sauce.

BRAISED BREAST OF VEAL.

Cut the veal up in pieces about two inches square put in roast pan, salt and pepper and a little beef drippings, roast for half an hour turning often until nicely browned, shake in a handful of flour, some minced onions and celery and beef stock, cook until tender and serve with fried sweet potatoe cakes.

BRAISED SHOULDER OF VEAL.

Bone a shoulder of veal, roll and tie securely, salt and pepper and rub over with flour, take a thick bottomed kettle or sauce pan, put in some beef drippings, ~~one~~ minced onion, put in the meat and set over a moderate hot fire, turn often until well browned, moisten with a little stock, set on the back part of the range and let simmer slowly about two hours, thicken the gravy and season with salt and pepper and a little catsup.

Boiled breast of veal with bread sauce.

Boiled shoulder of veal, oyster sauce.

STEWED BREAST OF VEAL.

Cut the veal into pieces two inches square, add two onions chopped fine, cover with water and stew until tender, season and thicken with butter and flour and a little chopped parsley.

STEWED BREAST OF VEAL WITH NOODLES

Cut the noodle paste about half inch wide, and one and one half inches long, stew about ten minutes add to the stewed veal and serve.

VEAL POT PIE.

Cut the veal in pieces, also half a pound of pickled pork, three onions chopped fine and a small piece of celery, stew until almost done, take biscuit dough roll out, cut in two inch squares, add to the stew and cook slowly half an hour longer and serve.

FRICASSEE OF VEAL.

Take breast of veal cut up the same as for stew, add three onions, some chopped parsley, stew until tender; thicken with butter and flour and beat in the yolks of three eggs, season and serve.

FRICASSEE OF VEAL WITH DUMPLINGS.

Make a plain dumpling paste, and drop them in half an hour before serving.

FRICASSEE OF VEAL WITH BISCUIT.

Make a light baking powder biscuit, break them open, lay on platter and cover with the fricassee and serve.

BAKED VEAL PIE.

Take a breast of veal, three onions, one half dozen potatoes, sliced, and a little piece of salt pork, stew all until tender, thicken, season and turn into a bake dish with a little chopped parsley, cover with meat pie paste and bake a rich brown.

VEAL PATTIES.

Cut three pounds of lean veal up in half inch squares, add one whole onion and a piece of celery, cover with water or chicken stock, if you have it, stew until tender, remove the vegetables and thicken with butter and flour, add a little chopped parsley some grated nutmeg, salt and pepper and serve in pattie cases or shells.

FRIED VEAL CUTLETS.

Season the cutlets with salt and pepper, dip in flour and fry in beef drippings.

VEAL CUTLETS BREADED, TOMATO SAUCE.

Season the cutlets, dip in egg and then in cracker crumbs and fry in lots of good beef drippings, serve with tomato sauce.

Veal cutlets breaded, mushroom sauce.

Fried veal chops with ham or bacon.

VEAL CHOPS FRIED WITH TOMATOES.

Slice the tomatoes, season and roll in cracker crumbs and fry with the chops.

FRIED VEAL CHOPS WITH CREAM GRAVY.

After frying the chops turn off all grease, add a cup of milk and thicken a little, season and serve.

VEAL SWEET BREADS.

Lay in tepid water an hour, wash well, put on and boil five minutes, drain and slice, and serve in the various ways.

FRIED SWEET BREADS.

Dip in egg and bread crumbs and fry in good beef drippings.

Fried sweet breads with tomato sauce.

Fried sweet breads, Creole sauce.

BRAISED SWEET BREADS WITH MUSHROOMS.

Put a lump of butter in a fry pan, add the sliced sweet breads, with one minced onion, and cook over a hot fire, turning them often, when nicely browned shake in some flour, add a little chicken or veal stock and about a pound of mushrooms, simmer slowly half an hour longer, season and serve, add a little sherry wine if you have it.

CREAMED SWEET BREADS.

Prepare and cook the same as for veal patties, serve plain or on toast.

SWEET BREAD PATTIES.

The same as veal patties.

BAKED SWEET BREADS au GRATIN.

Prepare the same as creamed sweet breads, turn into a shallow bake dish, sprinkle over with bread crumbs and bits of butter and bake fifteen minutes and serve.

CALF LIVER FRIED.

Cut in thin slices, dredge in flour and fry in beef drippings, serve with any good meat sauce.

Calfs liver and bacon.

Baked calfs liver with Chili sauce.

BRAISED CALF LIVER WITH BACON.

Cut the liver in inch pieces, also dice the bacon, one onion minced and fried, add the bacon and the liver and fry all a nice brown, add one pint of Espagnole sauce, simmer a while longer and serve on toast.

CALFS BRAINS.

Wash well in cold water, put on and boil fifteen minutes, throw into cold water, remove all stringy substance and prepare in the various ways.

SCRAMBLED CALFS BRAINS.

Prepare as above, while hot beat up with a fork, add salt and pepper, a little nutmeg, butter and the well beaten yolks of three eggs, let simmer five minutes and serve on toast.

CALFS BRAINS BREADED AND FRIED.

Serve with mushroom sauce.

CALFS BRAINS au GRATIN.

Prepare the same as for scrambled, add a little chopped parsley, turn into a bake dish, sprinkle with bread crumbs and bake a nice brown.

**DISHES MADE FROM COLD COOKED
VEAL****VEAL CROQUETTES.**

Mince fine some veal, add a little onion juice, salt and pepper and nutmeg, some bread crumbs and moisten all with cream sauce, shape into rolls about two inches long and dip in egg and bread crumbs and fry, serve with any good sauce.

VEAL HASH WITH CREAM SAUCE.

Mince the veal fine, add one onion and a little parsley, moisten with stock and bits of butter, beat up two eggs and mix all together, bake half an hour and serve with cream sauce.

VEAL HASH WITH POACHED EGG.

Prepare same as above and serve with a poached egg on each order.

BAKED VEAL AND OYSTER PIE.

Take cold veal dice and add to creamed oysters sprinkle with bits of butter, cover with a thin pie paste and bake.

PORK



Pork is a meat that requires thorough cooking and be sure that it is well done before serving. Pork is cut up in pieces known as shoulders, loins, legs and bacon, to carve a leg of pork begin at the knuckle and carve upwards, a shoulder, remove the blade and cut across the grain of the meat, so as to serve fat and lean alike.

Ham or bacon to be good must be hard and firm the fat, white and clear, that which is soft and flabby has not been cured enough before smoking and will not keep as well.

PORK.

Roast leg of pork with sage dressing.

Roast shoulder of pork with baked onions.

Roast loin of pork, apple sauce.

The shoulder, leg and loin are used for steaks and chops.

Pork steak with fried onions.

Pork steak with cream gravy, after frying the pork, dust a little flour in the pan, add cup of milk let come to a boil and serve.

Pork chops broiled, with horseradish.

Pork chops fried with apples.

Pork chops fried, sauce Robert.

Pork chops breaded with tomato sauce.

BOILED FRESH PORK, MUSTARD SAUCE.

Boiled fresh pork, mustard sauce. A shoulder piece is best for this. Use the fresh bacon or shoulder piece.

BAKED PORK PIE.

Take pieces of fresh pork, cut in about inch pieces fry a light brown, add three onions and a little sage, stir in some flour and add stock enough to cover, cook half an hour, put in bake dish and cover with a meat pie paste and bake.

SPARE RIBS STUFFED AND BAKED.

Crack the ribs down the center, fold over and stuff with sage dressing, bake a nice brown.

Fried spare ribs and baked sweet potatoes.

BRAISED SPARE RIBS.

Cut in portions by cutting between every other rib, put in roast pan and bake in oven until a nice brown, make a gravy by adding a pint of brown stock, a little minced onion sage and celery, one spoonful of catsup and Worcestershshire sauce.

PICKLED PORK.

Pickled pork boiled with mustard sauce.

Boiled pickled pork with cabbage.

Boiled pickled pork with vegetables.

Boiled pigs hocks with cabbages.

Boiled pigs feet, vinaigrette sauce.

Boiled pigs feet, mustard sauce.

PORK SAUSAGES.

Six pounds of pork, fat and lean mixed, two table-spoonfuls of salt, one fourth of black pepper and three of sage, grind all through a machine very fine and it is ready for use, if you want to keep it a few days put in a crock, pour lard over the top and set in a cool place.

PORK TENDERLOINS.

This dainty piece is unlike all the rest in flavor and is much nicer, on account of there being no fat in them, they should be well buttered. They may be cooked in various ways.

Fried pork tenderloin with sweet potatoes.

Fried pork tenderloin with apples.

Tenderloin stuffed and baked.

Serve with any good meat sauce.

BROILED PORK TENDERLOIN.

Split and flatten out well, broil over clear coals brush over with butter and season with salt and pepper.

SALT PORK.

Fried salt pork with parsnips.

Fried salt pork with cream gravy.

Fried salt pork with apples.

HAM.

Boiled ham with vegetables.

Boiled ham with orange sauce.

Boiled ham with Yorkshire sauce.

BAKED HAM, SOUTHERN STYLE.

Boil a ham two hours, remove the rind, scour the fat with a sharp knife into dice, mix brown sugar and cracker crumbs, a little pepper and rub into the ham bake well in a moderate oven two hours longer, serve with Cumberland sauce.

MINCED HAM a la CREOLE.

Take what scraps of ham you should happen to have left, mince fine with one onion, one teaspoonful of mustard, pepper and a little brown sauce, mix well together and bake, serve with a spoonful of Creole sauce around it.

MINCED HAM AND SCRAMBLED EGGS.

Three pounds of minced ham, add a little butter and pepper, put in stew pan, add one cup of milk let come to a boiling point, stir in six well beaten eggs, serve on toast.

HAM CROQUETTES WITH GREEN PEAS.

Mince two pounds of ham very fine, add one cup of bread crumbs, butter, pepper and a little mace, mix in one half cup of brown sauce, shape, dip in egg and crumbs and fry, serve with a border of green peas.

HAM AND EGGS, COUNTRY STYLE.

Take small fillets of ham, parboil five minutes, drain and fry when almost done, break in one egg for every piece of ham you have, baste the dripping over the eggs, sprinkle with chopped parsley and serve.

BACON.

Boiled bacon with spinach.

Boiled bacon with Chili sauce.

Braised bacon with fried tomatoes.

Fried bacon with mustard sauce.

SCRAPPEL.

Take pieces of fresh pork that you can't use up any other way very well, boil until tender in as little water as possible, take out and chop it fine, return to the kettle, add salt and pepper, stir in cornmeal enough to make it good and thick, turn out in moulds or pans when cold slice and fry brown, a fine breakfast dish.

PORK LOAF.

Take the head and about four pounds of nice lean pork and three or four pigs tongues, add three onions and a little sage, boil all together until tender, take out the meat, allow it to cool enough to handle, free from bones and cut into long thin slices, let the stock boil down until you have about a quart, strain and season, lay the meat in a mold, sprinkle with chopped parsley, salt and pepper between the layers, when full turn over enough of the stock to just cover it and set away to cool, a fine luncheon dish.

PICKLED PIGS FEET.

Clean the feet well, cut off the toes, split and boil until tender, remove from the fire and allow to cool in the stock they have been boiled in, place the feet in a jar with allspice, bay leaves, cloves and a little mustard seed and some sliced onions, pour over hot vinegar enough to cover and let stand three or four days before using.

Pigs cheeks and tongues may be pickled in the same way and are fine.

MUTTON AND LAMB



ROAST SADDLE OF MUTTON

Season the meat well and roast in a moderate hot oven about two and one half hours, do not let it get too well done, strain off the drippings, add a pint of stock, a little Worcestershire sauce, thicken a little and serve.

ROAST SHOULDER OF MUTTON, PEERLESS DRESSING.

Bone the shoulder, fill the space with dressing, tie with twine and roast in a moderate oven and finish the same as saddle of mutton.

ROAST LEG OF MUTTON, CELERY DRESSING.

Bone the leg and fill the space with dressing, tie, and roast the same as shoulder of mutton, serve with jelly sauce.

BOILED LEG OF MUTTON, CAPER SAUCE.

Be sure and do not get it too well done as you loose all the flavor if you do.

Boiled shoulder of mutton with horseradish sauce. Bone and roll the shoulder before boiling.

BRAISED SHOULDER OF MUTTON, WITH BROWN POTATOES.

Prepare and braise the same as braised shoulder of veal.

STEAMED LEG OF MUTTON.

Remove the bone from the leg and fill with dressing, if you so desire or just plain, steam about two hours, take out, place in a roast pan, season with salt and pepper, place in the oven for half an hour, or until nicely browned, serve with currant jelly.

ROAST LEG OF LAMB WITH MEAT SAUCE.

Season well and roast about one and one half hours in a good hot oven.

BROILED SHOULDER OF LAMB.

Remove the shoulder blade, season well and broil over a slow fire, turning often to prevent burning, when done season with salt and pepper and butter, serve with bread sauce and a garnish of green peas.

Breast of lamb is fine either roasted or broiled, serve with green peas and mint sauce.

MUTTON STEW.

Cut the mutton in two inch pieces, put on in cold water, let come to a boil, turn off this water, add fresh water with three onions and half a dozen potatoes sliced, when tender thicken and season.

IRISH STEW, DUBLIN STYLE.

The same as stewed mutton only add two carrots, a small turnip, three onions and one half dozen potatoes sliced, when all are tender thicken and add three or four spoonfuls of mashed potato, season and serve.

MUTTON CHOPS BROILED.

Use the rib chops for this, cut in uniform size, trim off the rib end, season with salt and pepper and broil over clear coals and turn often, when done brush over with butter and serve with French fried potatoes.

MUTTON CHOPS, FRIED WITH CUCUMBERS.

Peel the cucumbers, slice lengthwise, lay in salt and water half an hour, trim the chops, season and fry, dry the slices of cucumbers on a towel, dip in egg and bread crumbs and fry a nice brown, serve with the chops.

BAKED MUTTON CHOPS AND SWEET POTATOES.

Pare the potatoes, cut in half, trim the chops, lay them in a roast pan with the potatoes, season all with salt and pepper, bake in a hot oven half an hour, turning often, make a gravy from the pan and serve.

Fried lamb chops with green peas.

Fried lamb chops breaded, parsley sauce.

STEWED BREAST OF LAMB.

Cut the lamb up in medium sized pieces, put on in a stew pan, cover with water, add three onions, a piece of celery and a small bunch of parsley, stew until tender which will be about one and one half hours, thicken with butter and flour, season and serve.

STEWED BREAST OF LAMB WITH GREEN PEAS.

Stew the same as above, when dishing up add a spoonful of green peas on the side.

STEWED BREAST OF LAMB, EGG DUMPLINGS.

Half an hour before serving add by spoonfuls an egg dumpling paste.

FRIED BREAST OF LAMB, MEAT SAUCE.

Cut about two inches square, season and dip in flour, fry a nice brown, when all is fried place a cover over the fry pan and steam ten minutes and serve.

FRIED LAMB FRIES.

Wash well and put on and boil five minutes, drain, remove the outer skin, slice half inch thick, dip in egg and cracker crumbs and fry a nice brown.

Fried lamb fries with tomato sauce.

Fried lamb fries with tartar sauce.

Boiled lambs tongues with bread sauce.,

Braised lambs tongues, mushroom sauce.

PICKLED LAMBS TONGUES.

Boil until tender, remove the skin while hot, pack in a stone jar in layers, add bay leaves, celery, three or four cloves and a couple of red peppers pour a good strong vinegar over all and set away for three days before using.

BAKED LAMB OR MUTTON PIE.

Prepare and season the same as stewed mutton, turn into a bake dish, cover with a meat pie paste and bake a nice brown.

LAMB OR MUTTON HASH.

* Mince fine any cold cooked pieces you may happen to have, add a little onion and celery chopped fine and fried in butter a grating of nutmeg and a spoonful of Worcestershire sauce, moisten with cream sauce or gravy, bake in the oven half an hour and serve.

LAMB CROQUETTES WITH GREEN PEAS.

Mince fine cold cooked lamb, add a little onion juice, salt, pepper, nutmeg and a little chopped parsley moisten with cream sauce shape into croquettes, dip in egg and bread crumbs and fry in hot fat, serve with green peas on the side, or with any good meat sauce that you wish.

POULTRY



Singe and clean thoroughly, being careful not to break the gall, save all fat as it makes the best kind of drippings for frying in, the necks, livers and hearts should also be saved and boiled tender, chopped fine and added to the gravy, thus making giblet sauce.

TURKEY

ROAST YOUNG TURKEY STUFFED, CRANBERRY SAUCE.

Prepare as above, stuff with poultry dressing, turn back the wings, tie the legs down to the popes nose with twine, rub over with butter or drippings, dust over a handful of flour, and roast in a moderate hot oven turning one or twice, after being in the oven an hour or so add a pint of water or stock and baste with that every half hour until done, make a good gravy from the pan and serve.

Boiled trukey, oyster sauce.

Boiled young turkey, bread sauce.

BROILED YOUNG TURKEY, CRANBERRY SAUCE.

Clean and split down the back, remove the neck and back bone, flatten and remove the breast bone, brush over with butter, salt and pepper and broil over a clear bed of coals, turn often to keep from scorching, when done brush over with butter, garnish with sliced lemon and parsley and serve with cranberry sauce.

ROAST YOUNG GOOSE, APPLE SAUCE.

Clean and prepare the same as turkey, stuff with celery, sausage or sweet potato dressing and roast in a moderate oven, do not get too well done as it will not carve well, serve with apple sauce.

STEAMED YOUNG GOOSE, GIBLET SAUCE.

Prepare and stuff with dressing, place in a steamer and steam for three hours or until tender, in the meantime put the giblets on to boil, when done chop fine, thicken the liquor they were boiled in, add the giblets, season and serve.

BAKED GOOSE WITH BACON, GOOSEBERRY SAUCE.

Clean and split, season with salt and pepper, roast in a hot oven until tender, carve into good size pieces serve with a slice of bacon and a spoonful of gooseberry sauce.

ROAST DUCK.

Prepare and roast the same as goose and serve with giblet sauce.

CHICKEN**ROAST CHICKEN.**

Clean and prepare the same as turkey, stuff with poultry dressing and serve with giblet sauce.

Boiled chicken, bread sauce.

Boiled chicken, celery sauce.

Boiled chicken with oyster sauce.

STEWED CHICKEN.

Quarter the chicken, add half pound of pickled pork sliced, three onions, one carrot and a piece of celery, cover with water and stew until tender, remove the vegetables, dice the pork fine and thicken the liquor, season with salt and pepper and serve.

STEWED CHICKEN WITH DUMPLINGS.

Prepare and stew the chicken as given in first receipt, when all is cooked tender, add by the teaspoonful a plain dumpling paste, cover and stew fifteen minutes longer and serve.

CHICKEN POT PIE.

Prepare the chicken, and stew with three onions, four potatoes, one carrot and a piece of celery sliced, when almost done season and roll out a plain paste, a little stiffer than for dumplings, lay it in on top of your stew, cover and cook one half hour longer and serve.

FRICASSEE CHICKEN.

Cut the chicken up in small pieces, add three onions, one carrot, a little celery and a bunch of parsley, cover with water stew until tender, take out the chicken, strain the liquor, thicken with butter and flour, some chopped parsley and beat in the yolk of three eggs, add the chicken season and serve.

CREAMED CHICKEN WITH MUSHROOMS.

Select two large chickens, add to them three onions one carrot and some celery diced, boil the chickens until tender, remove the chickens and let the liquor boil down until there is about two quarts, strain and thicken with butter and flour, season with salt and pepper and add two cans of button mushrooms, take the chickens, free the meat from the skin and bone, dice it into half inch squares and add to the sauce simmer fifteen minutes longer and serve.

CHICKEN PATTIES.

The same as creamed chicken omitting the mushrooms, and serve in pattie cases or shells.

FRICASSEE CHICKEN WITH BISCUIT.

Make a pan of plain baking powder biscuit, cut small about the size of half a dollar, split, lay on the platter and serve some of the fricassee over them.

FRICASSEE CHICKEN WITH EGG DUMPLINGS.

Prepare the fricassee and when almost done add small spoonfuls of egg dumpling paste, cook fifteen minutes and serve.

BROILED SPRING CHICKEN.

Clean and split the chickens, remove the neck, back and breast bones, flatten a little, season with salt and pepper, brush over with butter and broil over clear coals, turn often to prevent burning, when done brush over with butter and garnish with parsley and serve.

BAKED CHICKEN PIE.

The same as stewed chicken, when almost done season, turn into a bake dish, cover with a meat pie paste, bake one half hour and serve.

BAKED CHICKEN AND OYSTER PIE.

The same as baked chicken pie only add one pint of nice fresh oysters, prepare and bake in the usual way.

FRIED CHICKEN.

Quarter the chickens, wash well, season with salt and pepper, roll in flour and fry in nice beef dripping with the pan covered, turning often until nicely browned, make gravy from the pan and serve.

Fried chicken with cream sauce.

Fried chicken with bacon.

Fried chicken, breaded, mushroom sauce.

Fried chicken with corn fritters.

Fried chicken and oysters and tomato sauce.

STEWED CHICKEN GIBLETS WITH CELERY.

Clean the giblets, cut in inch squares, add one onion and a head of celery, diced fine, stew until tender, thicken with butter and flour, season and serve.

STEWED CHICKEN GIBLETS WITH RICE.

Stew the giblets as in former receipt, thicken and season and serve on a bed of well cooked rice.

CHICKEN CROQUETTES.

Mince cold chicken fine, add the juice of one onion, a little nutmeg, salt, pepper, and butter, a small handful of bread crumbs, moisten with cream sauce, mix well, mould into the desired shape and dip in egg and bread crumbs and fry in hot fat, serve with cream sauces, or any that you desire.

MINCED CHICKEN ON TOAST.

Take cold chicken mince it fine, add the juice of one onion, a little chopped celery, nutmeg, moisten with cream sauce, put in sauce pan, set on the back part of the range and let simmer one half hour, season and serve on slices of buttered toast, sprinkle a little chopped parsley over the top and serve.

GAME



VENISON

ROAST SADDLE OF VENISON.

Wash the saddle of venison well and season with salt and pepper and roast in a good hot oven, turning and basting frequently, do not cook it too well done, have it just about medium, serve with jelly sauce.

The dishes that you serve venison on should be kept very hot, as it soon chills after being removed from the oven.

ROAST SHOULDER OF VENISON.

Bone and roll the shoulder, season with salt and pepper and bits of butter and roast in a good hot oven, bake in a separate pan some celery dressing to serve with the venison. When done take up the meat and make a gravy from the pan and add one table spoonful of currant jelly and serve

VENISON STEW WITH VEGETABLES.

Cut the venison in two inch pieces, add three onions, a small carrot, some celery, two or three cloves and some parsley, chopped, stew all until tender, thicken with butter and flour, season and serve.

BAKED VENISON PIE.

Cut the venison up into two inch pieces, season with salt and pepper, roll in flour and fry a nice brown, add three onions, one carrot, a piece of turnip and some parsley chopped fine and stock enough to cover, stew all until tender, thicken and season, turn into a bake dish, cover with meat pie paste and bake half an hour and serve.

BROILED VENISON STEAKS.

Cut steaks half inch thick, season, brush over with butter and broil over a clear fire, have it rare and serve with jelly.

FRIED VENISON CHOPS WITH SWEET POTATOES.

Trim the chops and season, roll in flour and fry, peel and split half a dozen sweet potatoes and fry with the chops, make a gravy from the pan, turn over the chops and serve.

RABBITS

BAKED RABBITS.

Dress and wash the rabbits, season well, roll in flour, place in the roast pan, lay small pieces of butter all over them and bake three-quarters of an hour in a moderate oven, turning and basting often, take up the rabbits, add a cup full of stock, a glass of wine, a little jelly, thicken and strain, pour over the rabbits and serve.

FRIED RABBITS.

Clean and wash the rabbits, quarter and season them, roll in flour and fry a nice brown, serve with mushroom sauce.

STEWED RABBITS.

Dress and wash well, quarter and lay in stew pan with just water enough to cover, add some sliced onion, a little celery and mace, stew all until tender, thicken with butter and flour, season and serve.

BAKED RABBIT PIE.

Prepare the same as stewed rabbit, turn into a bake dish, cover with a meat pie paste, bake half an hour and serve.

SQUIRRELS.

Prepare and cook the same as rabbits.

PARTRIDGE.

Pick and dress, stuff with dressing and roast the same as chickens.

QUAIL.

Pick and wash, split down the back, wipe dry, brush over with butter, salt and pepper, and broil over clear coals, serve on a slice of toast with jelly on the side.

ROAST WILD DUCK.

Pick thoroughly and wash, place in each one onion a small carrot and a piece of celery, rub the breast over with butter and roast in a good hot oven, do not get too well done ,serve with orange sauce.

**ROAST MALLARD DUCK WITH CELERY DRESS-
ING.**

Prepare and stuff with the dressing, rub over with butter or beef dripping and roast about one and one half hours in a moderate oven, serve with a jelly sauce.

MEATS AND THEIR ACCOMPANIMENTS



BEEF.

ROASTED, BOILED, BROILED AND FRIED.

Yorkshire Pudding,	Sweet Potato Cakes,
Browned Potatoes,	Horseradish Sauce,
	Mustard Sauce.
Mushroom Sauce,	Creole Sauce,
	Espagnole Sauce.

PORK.

ROASTED, BROILED OR FRIED.

Sage Dressing,	Sweet Potato Dressing,
	Raisin Dressing,
Apple Sauce,	Cranberry Sauce,
	Onion Sauce,
Tomato Sauce,	Chili Sauce,
	Robert Sauce,
	Sage Sauce,
	Jelly Sauce.

VEAL .

ROAST, BOILED, FRIED.

Celery Dressing,	Peerless Dressing,
	Buttered Spinach,
Stewed Prunes,	Cranberry Sauce,
Jelly Sauce,	Tomato Sauce,
Bread Sauce,	Oyster Sauce,
	Tomato Sauce.
	Celery Sauce.

MUTTON AND LAMB.

ROAST, BOILED, FRIED.

Peerless Dressing,	Currant Jelly,
Jelly Sauce,	Piquant Sauce,
Caper Sauce,	Celery Sauce,
	Green Peas,
	Mint Sauce.

ROAST POULTRY.**TURKEY.**

Poultry Dressing, Chestnut Dressing,
 Oyster Dressing, Sweet Potato Dressing,
 Cranberry Sauce, Jelly Sauce,
 Giblet Sauce.

CHICKENS.

Poultry Dressing, Oyster Dressing,
 Celery Dressing,
 Giblet Sauce, Jelly Sauce,
 Bread Sauce.

GOOSE.

Sage Dressing, Sweet Potato Dressing,
 Sausage Dressing, Giblet Sauce,
 Apple Sauce, Cranberry Sauce,
 Sweet Potato Cakes,
 Gooseberry Sauce.

DUCKS.

Poultry Dressing, Oyster Dressing, Celery Dressing,
 Giblet Sauce, Cider Apple Sauce,
 Jelly Sauce, , Cranberry Sauce,
 Orange Sauce.

BOILED POULTRY.

Celery Dressing, Peerless Dressing,
 Oyster Sauce, Bread Sauce, Cream Sauce,
 Onion Sauce, Capers Sauce,
 Bechamel Sauces.

FISH.**BAKED, FRIED OR BROILED.**

Lemon Butter, Parsley Butter,
 Maitre de Hotel Sauce, Creole Sauce,
 Tomato Sauce, Chili Sauce,
 Espagnole Sauce, Mushroom Sauce,
 Fish Dressing, Celery Dressing,
 Peerless Dressing.

FISH.**BOILED OR STEAMED.**

Oyster Sauce, Cream Sauce, Egg Sauce,
 Bread Sauce, Capers Sauce, Parsley Sauce,
 Onion Sauce, Peerless Sauce.

HAMS BACON AND BEEF TONGUE.

Boiled Spinach,	Mashed Turnips,
Yorkshire Sauce,	Orange Sauce,
Piquant Sauce,	Espagnole Sauce,
Jelly Sauce,	Mustard Sauce,
Horseradish Sauce.	

GAME.

Celery Dressing,	Sweet Potato Dressing,
Chestnut Dressing,	
Jelly Sauce,	Orange Sauce,
Cumberland Sauce,	Cranberry Sauce,
Cider Apple Sauce,	
Espagnole Sauce,	Mushroom Sauce,
Sweet Potato Cakes.	

DRESSINGS—MAKING AND PREPARING THEM



DRESSINGS FOR MEAT, FISH AND POULTRY

To prepare bread for dressing always soak it in cold water and squeeze out as dry as possible, never pour boiling water over it as that makes it soggy and heavy, always use dry stale bread.

SAGE DRESSING.

Prepare a four quart pan full of bread, chop six onions fine and a small handful of powdered sage. Saute the onions in some of the pork drippings, add the sage and mix thoroughly with the bread, add salt and pepper and bake with the meat.

DRESSING FOR POULTRY.

Prepare a four quart pan of bread, chop six onions and a head of celery fine, saute in drippings, add a tablespoonful of powdered sage, thyme and marjoram salt and pepper mix well.

OYSTER DRESSING.

For fowl and fish, add one quart of standard oysters to a mild poultry dressing, stuff and bake.

CHESTNUT DRESSING.

Blanch and skin two pounds of large Italian chestnuts, chop fine and add to a mild sage dressing.

SWEET POTATO DRESSING.

To serve with game, one dozen sweet potatoes boiled and mashed, two quarts of prepared bread, butter, salt and pepper and a little sage and thyme, mix thoroughly and bake.

FISH DRESSING.

Two quarts of prepared bread, one bunch of parsley chopped fine, a small onion, a little summer savory, butter, salt and pepper and minced lemon rind, mix well, stuff and bake.

RAISIN DRESSING.

Add one pound of seeded raisins to a good poultry dressing.

SAUSAGE DRESSING.

Take sage dressing and add one third of good sausage meat, mix well, do not add any drippings to the bread as you will find there will be plenty in the sausage meat.

PEERLESS DRESSING.

Two quarts of prepared bread, some chopped green onions, a little parsley, butter, pepper and salt and a little grated nutmeg.

CELERY DRESSING.

Take two quarts of prepared bread, one onion, a large head of celery chopped fine, salt and pepper and butter, mix thoroughly.

SAUCES



FOR MEATS, POULTRY, FISH AND GAME

CREAM SAUCE.

Bring one quart of milk to a boiling point, melt two tablespoonfuls of butter and stir in three tablespoonfuls of flour, now add the hot milk slowly and stir quickly until you have added all the milk, let it simmer for one minute and season with salt and pepper.

EGG SAUCE.

Boil three eggs hard, mince them fine and add to one pint of cream sauce.

OYSTER SAUCE.

One half pint of oysters, stew and thicken a little, season with butter, pepper and salt and a slight grating of nutmeg, add one cup of cream sauce, let simmer about five minutes and serve.

PARSLEY SAUCE.

One pint of cream sauce, add one small bunch of parsley well washed and chopped fine, simmer over the fire five minutes and it is ready to serve.

BREAD SAUCE.

Take four large slices of bread, trim off the crusts and crumble it up fine, add it to one and one half pints of milk, also one small onion grated and a little nutmeg and butter, let it come to a boil, beat well so that it will be free from lumps, do not add salt before it is done cooking or it will turn yellow.

PEERLESS FISH SAUCE.

One pint of cream sauce, a little of the liquor off the boiled fish, three hard boiled eggs minced fine, one small bunch of parsley, cook five minutes then add one lemon sliced very fine, salt and pepper and serve at once.

CELERY SAUCE.

Stew one head of celery until it is tender, add one cup of milk and a little chicken or veal stock if you have it, thicken with butter and flour and season with salt and pepper.

CAPER SAUCE.

Take one pint of good stock and one half cup of capers and boil together thicken with flour and a little butter, pepper, salt and one cup of milk, serve with boiled mutton or fish.

HORSERADISH SAUCE.

Work into one pint of cream sauce one cup of horseradish and one cup of beef stock, season and serve.

HOLLANDAISE SAUCE.

One pint of fish stock, one cup of milk, thicken with butter and flour, add one small bunch of parsley minced fine, beat in the yolks of three eggs, let simmer one minute, then add the juice of one lemon, season and serve.

MAITRE DE HOTEL SAUCE.

Into some melted butter work in some minced parsley, lemon juice and a little grated nutmeg.

LEMON BUTTER.

One cup of melted butter, add the juice of two lemons, serve hot.

BECHAMEL SAUCE.

One pint of chicken stock and one pint of milk thicken with butter and flour and add one cup of minced mushrooms, let come to a boil and serve.

TOMATO SAUCE.

One can of tomatoes, one pint of brown stock, two onions, one carrot, some celery, one dozen cloves and one tablespoonful of whole allspice, let boil one and one half hours, thicken and strain, season to taste.

CREOLE SAUCE.

One can of tomatoes, one half dozen onions minced but not too fine, three green peppers chopped and one half dozen mushrooms, saute the onions, peppers and mushrooms in butter until tender, add the tomatoes and one pint of Espagnole sauce, pit and slice half dozen olives and add to the sauce.

CHILI SAUCE.

Four quarts of tomatoes washed and cut fine, one dozen onions minced and one half dozen green peppers chopped fine, put on to boil with one quart of vinegar and one cup of sugar, one tea spoonful of cinnamon and one half teaspoonful of cloves, let simmer about two hours, when cold add salt to taste.

ESPAGNOLE SAUCE.

Is the foundation of all brown sauces and is made as follows, take some beef and veal bones and a ham knuckle, slice three carrots, one turnip, one half dozen onions, and braise all until nice and brown, add celery, parsley, bay leaves, cloves and allspice and a bunch of sweet herbs and enough flour to thicken the quantity of sauce you want to make moisten gradually with good stock and add any gravies that you may have on hand, a few tomatoes and let simmer slowly for several hours, strain and season to taste.

ORANGE SAUCE.

Take one pint of Espagnole and add the juice of two and grated rind of one orange and a little sherry wine, simmer a few minutes and serve.

CURRANT JELLY SAUCE.

After taking your roast out add one pint of good brown stock, a minced onion and a little celery, simmer and strain, thicken and beat in one cup of currant, jelly and a little port wine if you have it, to be served with game.

CUMBERLAND SAUCE.

One pint of Espagnole, two tablespoonfuls of jelly a little prepared mustard, a half cup, of port wine and one tablespoonful of Worcestershire sauce.

PICQUANT SAUCE.

To some Espagnole sauce add some minced pickles, olives, capers, lemon juice and a few mushrooms chopped fine and one tablespoonful of jelly let simmer and serve.

ROBERT SAUCE.

Good with fried chops, make a good brown gravy from the pan, add half glass of tomato catsup, a tea spoonful of mustard, Worcestershire sauce and a few minced mushrooms.

SAGE SAUCE.

Make a gravy from the roast pan and add a little powdered sage and one table spoonful of tomato catsup, season with salt and pepper.

MUSHROOM SAUCE.

Take too thirds Espagnole and one third tomato sauce, add fresh or canned mushrooms and a glass of sherry wine, simmer and serve.

MINT SAUCE.

One bunch of spear mint, chop fine and add one cup of vinegar, and half cup of water, half cup of sugar, simmer for a few minutes and it is ready to serve.

GIBLET SAUCE.

Take the neck, wings and giblets of the fowl and stew until tender, make a good gravy from the pan and add the minced giblets with a spoonful of the dressing, beat in season and serve.

YORKSHIRE SAUCE.

Into a good brown sauce work in some tomato catsup, one chopped green pepper and two or three pickles minced fine.

MUSTARD SAUCE.

Take one pint of stock, thicken with flour, salt, pepper, add one cup full of prepared mustard a little tomato catsup and Worcestershire sauce, beat well and serve with boiled meats.

EGGS AND OMELETTES



EGGS

BOILED EGGS.

Soft boiled: one minute, medium: three minutes, hard boiled: six minutes.

FRIED EGGS.

Put a lump of butter into a fry pan, break in two eggs, baste well with the butter and serve on toast.

SCRAMBLED EGGS.

Beat the eggs up well, have the pan good and hot. add eggs, stir lively until cooked, season and serve with chopped parsley.

POACHED EGGS.

Drop the eggs into boiling water, which has had a little salt added to it, set back and let cook two minutes, take up and serve on toast.

SHERRED EGGS.

Take individual bake dishes, moisten with butter, break in two eggs, salt and pepper and bake in the oven four minutes, drop a little piece of butter on and serve in the same dish.

CREAMED EGGS.

Beat up one half dozen eggs with one cup of milk, season, put a lump of butter in a sauce pan, add the eggs and stir quickly until cooked, pour over slices of buttered toast and serve.

STUFFED EGGS.

Take one half dozen boiled eggs, cut in two, remove the yolks, mash fine, add a lump of butter, a little cream, salt and pepper, a little nutmeg and chopped parsley, fill the eggs, put the halves together dip in beaten egg and bread crumbs and fry in hot fat, serve with tomato sauce, or are fine served cold for lunch.

EGGS WITH CREAM SAUCE.

Hard boil one half dozen eggs, cut in two, lay them on a platter and pour cream sauce over garnish with parsley and serve.

EGGS a la CREOLE.

Hard boil the eggs, split and serve with a creole sauce over them.

EGGS AU GRATIN.

Break one half dozen eggs into a bake dish, sprinkle over with grated cheese, salt and pepper and bake, serve in the same dish.

OMELETTES

To prepare eggs for omelettes beat well, add a little milk, salt and pepper and make up as follows:

PLAIN OMELETTE.

Prepare three eggs, put a lump of butter into a fry pan, let it get good and hot, add the eggs, let them cook a little, then take hold of the handle firmly and jerk the pan toward you letting it strike up against your side, with this motion the omelette will form into a roll, let it brown well, turn out on a platter, garnish with parsley and serve.

PARSLEY OMELETTE.

Prepare three eggs, add some minced parsley and proceed as in plain omelette.

CHEESE OMELETTES.

Prepare the eggs, add some grated cheese and proceed the same as plain omelette. ,

HAM OR BACON OMELETTES.

Mince the ham or bacon fine, fry a nice brown and add three eggs well beaten and finish the same as plain omelette.

TOMATO OMELETTE.

Take a nice ripe tomato, cut in dice and saute in butter five minutes, make the omelette in the usual way, place a spoonful of the tomato in the center finish and serve.

MUSHROOM OMELETTE.

Prepare the same as tomato omelette.

OYSTER OMELETTE.

Prepare three eggs and let cook a little as in plain omelette lay in three or four nice oysters and roll the omelette in the usual way.

OMELETTE a la CREOLE.

Prepare the same as plain omelette, add one spoonful of creole sauce and serve.

JELLY OMELETTE.

Prepare the eggs in the usual way let them cook a little, put a spoonful of jelly in the center, roll it up, let it brown on one side, turn out on a platter, dust over with powdered sugar and score the top with a hot iron and serve.

VEGETABLES



The cooking of vegetables is too often neglected. Just as much care should be taken in the seasoning and preparing of vegetables as any other dish that is made, it is usually left to some under help that does not understand it, and therefore a great deal is wasted and that is what we want to try and avoid if it can possibly be done. In selecting vegetables be sure that they are fresh and sound, so that half of them does not have to be wasted in preparing them for the table.

POTATOES.

When buying potatoes they should have a smooth skin and brittle when picked with the nail.

It is better to peel potatoes that are to be used the next day, the night before, let stand in cold water, in hot weather put a little ice in with them.

In boiling potatoes always put over in boiling water and a little salt. Potatoes that have been frost bitten, add a little piece of saltpeter when boiling and it will take away the sweet taste.

To bake potatoes always chip the ends so that they will be nice and mealy when baked.

If they have to stand any length of time after being baked, sprinkle lightly with water and cover with a cloth and keep in a warm oven until time to serve.

Always save your beef drippings for frying potatoes in, it is the best.

MASHED POTATOES.

They should be mashed as soon as they are drained, add butter and salt and a little white pepper. The milk should always be hot when added as it makes them soggy to add cold.

CREAMED POTATOES.

Pare and cut in large dice, boil until almost done, drain and add one cup of cream sauce, let simmer for ten minutes longer and serve, a little chopped parsley added improves the flavor.

ESCALLOPED POTATOES.

Pare and slice quite thin, wash well in cold water, put a layer in the bottom of a bake dish, sprinkle with salt and pepper and small bits of butter and a little flour, then another layer of potatoes and so on until the dish is full, add milk enough to cover and bake in a moderate slow oven, (a little grated onion is liked by many in this.

POTATO PUFFS.

Take cold mashed potatoes, add a well beaten egg and a slight grating of nutmeg, form into balls, brush over with egg and bake in a good hot oven, good to serve at supper or luncheon.

POTATOES a la DUCHENE.

Mix the same as for Potato Puffs, add chopped parsley and bake in a bake dish a golden brown. Good to serve with fish supper.

GERMAN FRIED.

Slice cold boiled potatoes, season with salt and pepper and fry a good brown.

FRENCH FRIED.

Pare and quarter lengthwise raw potatoes and fry in hot fat enough to cover them, when done take up and season with salt and pepper and serve at once.

NEW YORK FRIED.

Raw potatoes sliced, and fried the same as French fried.

HASHED BROWN.

Mince cold boiled potatoes, season and fry the same as German fried.

LYONAISE POTATOES.

Mince an onion and fry a light brown, then add minced cold boiled potatoes and fry the same as hashed brown.

SARATOGA CHIPS.

Pare potatoes and slice very thin and let stand in ice water, rinse well to get the starch out and fry in hot fat until they are crisp, take up and season with salt and put on a dry cloth so that it will absorb all the grease. Nice to serve with fish.

POTATO a la JULIENNE.

Cut potatoes small like matches, and fry the same as French fried.

SWEET POTATOES.

Can be cooked the same as the common potato. Very nice fried the same as French fried, or baked, mashed, boiled or stuffed.

SWEET POTATO CAKES.

Take cold cooked sweet potatoes, mix the same as for potato puffs, make in small cakes and fry a nice brown. Nice to serve with game of any kind.

STEWED TOMATOES.

One can of tomatoes, butter, teaspoonful of sugar, salt and pepper. If fresh add a pinch of soda while stewing.

BAKED TOMATOES.

Cut off the stem end, place a piece of butter and salt and pepper on top of each and bake for half an hour, serve hot on a slice of toast.

ESCALLOPED TOMATOES.

Alternate layers of crackers and tomatoes, butter pepper and salt, bake one hour and serve, you may use bread instead of crackers.

FRIED TOMATOES.

Slice raw tomatoes, season and dip in cracker crumbs and fry a light brown.

NEW CORN ON THE COB.

Husk and trim the corn, put in boiling water, put a handful of the husks in too, it improves the flavor, boil about 20 minutes and serve hot.

Canned corn should just be brought to a simmer with butter, pepper and salt and a little milk added.

CORN FRITTERS.

Cut the corn from the cob or use canned corn, add it to a batter made as follows: two cups of flour, one cup of milk, one teaspoonful of baking powder and one of butter. drop spoonfuls of it into hot fat and fry a nice brown.

CORN CAKES.

The same as corn fritters, only make the batter a little thinner and fry the same as Griddle cakes.

GREEN PEAS.

In cooking green peas the addition of a little meat adds to the flavor. If they should be garden peas, add a little sugar along with the rest of the seasoning and you will find they will be equal to garden peas, the Marrowfats are the best.

GREEN PEAS IN CREAM.

When cooked save a little of the liquor of them, thicken and add a cupful of cream sauce, season and serve.

STEWED GREEN PEAS.

Cook until tender, add butter, pepper and salt.

STRING BEANS AND LIMA BEANS

Is cooked the same as green peas, creamed and stewed.

NEW BEETS IN BUTTER.

Boil until tender, drain, and let the cold water run on them, remove the skin, chip or dice them, add butter, salt and pepper and a tablespoonful of vinegar.

BOILED BEETS WITH VINIGARETTE SAUCE.

Boil and slice, add a cup of vinegar, one half of water and tablespoon of butter, thicken a little and serve hot.

CAULIFLOWER IN CREAM.

Wash well and pick in to pieces, boil until tender, drain and add one pint of cream sauce, simmer five minutes and serve.

CAULIFLOWER au GRATIN.

Prepare the same as creamed, put it into a bake dish, sprinkle over with cracker crumbs and bake twenty minutes.

STEWED CABBAGE.

Take a large head of cabbage, quarter and wash well, pour boiling water over and cook until tender. drain and chop fine, add butter, pepper and salt.

CREAMED CABBAGE.

Prepare the same as for stewed cabbage, drain and add one pint of milk, thicken with butter and flour, salt and pepper.

BAKED CABBAGE.

Prepare and bake the same as Cauliflower au Gratin.

FRIED CABBAGE.

Shred one head of cabbage fine, put into a pan with some good beef drippings and fry over a slow fire, add some bacon cut fine and two good tart apples, when done salt and pepper to taste and serve hot.

CELERY.

Celery is more to be eaten as a relish, but it is most delicious served in this way, cut in inch lengths and stew until tender, add one cup of cream sauce, simmer five minutes and serve.

CELERY au GRATIN.

The same as Cauliflower au Gratin.

HOT SLAW WITH CABBAGE AND CELERY.

Shred one head of cabbage and one head of celery, stew until tender, drain, add butter, salt, red pepper and one cup of vinegar, serve.

BRUSSELL SPROUTS.

Clean thoroughly, cook and serve the same as Cauliflower.

KAIL.

May be stewed, creamed and baked the same as cabbage.

OYSTER PLANT.

Should be fresh pulled and brittle, scrape the outside skin off and throw into cold water.

STEWED OYSTER PLANT.

Cut into half inch lengths and cook until tender, drain, add one cup of milk, butter and salt and pepper.

CREAMED OYSTER PLANT.

Prepare the same as stewed, when done add one cup of cream sauce, let simmer, season and serve.

FRIED OYSTER PLANT.

Cut in finger lengths, boil until tender, drain, dip in beaten egg and flour, and fry in hot fat, season and serve.

FRIED EGG PLANT.

Peel and lay in salt and water for an hour or so. Season the slices with salt and pepper, dip in egg and flour and fry in hot fat, be sure that it is well cooked before taking up.

STUFFED EGG PLANT.

Cut the egg plant in half, scrape out the inside, and stew until tender, add some minced veal, butter, salt, pepper and bread crumbs enough to thicken, fill shells with this and bake about fifteen minutes and serve hot.

LEEEKS.

Stew and serve the same as celery.

STEWED ONIONS.

Peel and stew until tender, drain, add one cup of milk and a little butter, salt and pepper and serve.

CREAMED ONIONS.

Prepare and cook the same as stewed onions, add one cup of cream sauce, let simmer and serve hot.

BAKED ONIONS.

The same as Cauliflower au Gratin.

FRIED ONIONS.

Peel and slice large onions, put in a fry pan with plenty of good drippings, cover and fry a nice brown, season with salt and pepper.

TURNIPS.

Turnips can be boiled plain or mashed with butter, pepper and salt, or stewed the same as oyster plant.

CARROTS.

In the spring while young and tender can be cooked the same as oyster plant, stewed, creamed and fried.

PARSNIPS.

Are very good stewed, creamed, mashed or fried, and serve the same as oyster plant.

SPINACH.

Should be picked carefully and washed, put on in boiling water with a little piece of bacon, it improves the flavor, when done drain and add butter, salt and pepper.

SPINACH WITH EGG.

Stew and serve with a slice of hard boiled egg on each order.

ASPARAGUS.

Asparagus is one of the best vegetables we have, and is very nice stewed, cut into half inch lengths stew until tender, drain, add one cup of cream sauce and season.

ASPARAGUS ON TOAST.

Wash well and cut off the tough ends and put on in boiling water and cook until tender, take up and keep hot, take a cup of the liquor it was boiled in and a cup of milk and thicken with butter and flour, salt and pepper, lay the Asparagus on slices of toast put some of the sauce over and serve.

SUMMER SQUASH.

Summer squash is best pared and sliced, steam until tender, mash fine, season with butter, salt and pepper.

HUBBARD SQUASH.

Split open, clean out all the seeds, cut in small pieces and bake for one hour, put a bit of butter, salt and pepper on each and serve.

MUSHROOMS.

Are in season and eatable from April first until December first. There are over fifty different varieties of mushrooms and if you are not certain about them being good, try one by cooking it with an onion, if the onion turns black it is poisonous, and if the onion remains white it is good.

CREAMED MUSHROOMS.

Wash thoroughly so as to be free of sand and grit, put a lump of butter in a fry pan and simmer until tender, add a little cream and a little thickening, salt and pepper and serve on toast.

FRIED MUSHROOMS.

Fry in butter and serve on toast or plain as you like.

BAKED MUSHROOMS.

Place in a bake pan with butter, pepper and salt and a little lemon juice and bake fifteen minutes, take out the mushrooms, add one cup of milk and thicken, pour over and serve plain or on toast.

Some vegetables when cooked together make very appetizing dishes.

SUCCOTASH.

Corn and Lima beans stewed together, seasoned, butter, pepper and salt.

PONTOMAGUS.

Small new potatoes and green peas creamed together, very fine.

FRITTERS



In frying fritters be sure and have plenty of good hot fat, enough to float them in, and fry about six or eight minutes, dust over with powdered sugar and serve.

FRITTER BATTER.

To one quart of flour add one and one half of milk, two eggs, a teaspoonful of baking powder and half cup of sugar and one tablespoonful of melted butter.

APPLE FRITTERS.

Pare, core and slice the apples, dust over with flour, dip into the fritter batter and fry, serve with lemon or nutmeg sauce.

PEACH FRITTERS.

Cut the peaches in half, take out the pit, roll in powdered sugar and flour, dip in the batter and fry, serve with brandy sauce.

PEAR FRITTERS.

Peel and quarter the pears and fry the same as peach fritters, serve with lemon sauce.

PINEAPPLE FRITTERS.

Peel and take out the core of the pineapple, slice in one quarter inch slices, dust over with sugar, dip in batter and fry the same as apple fritters, serve with Sabayon sauce.

BANANA FRITTERS.

Peel and cut the bananas crosswise, roll in flour, dip in the batter and fry a nice brown, serve with rum sauce.

ORANGE FRITTERS.

Peel and slice the oranges, remove all seeds, roll in flour, dip in the batter and fry. Serve with port wine sauce.

LEMON FRITTERS.

Take one quart of flour, two teaspoonfuls of baking powder, one small cup of sugar, one tablespoonful of butter, mix well, add one cup of milk, and three eggs, and lemon flavor, drop in the hot fat by the spoonful and fry a nice brown. Serve with nutmeg sauce.

VANILLA FRITTERS.

The same as lemon, except add the vanilla flavoring. Serve with sweet cream sauce.

RASPBERRY FRITTERS.

Make a batter the same as for lemon fritters, omit the lemon flavor, stir in one quart of raspberries, and fry, serve with custard sauce.

STRAWBERRY FRITTERS.

Prepare and make the same as raspberry fritters.

COCOANUT FRITTERS.

Add half pound of shredded cocoanut to a lemon fritter paste, fry and serve with vanilla sauce.

FIG FRITTERS.

Chop fine two pounds of figs and add to a lemon fritter batter and fry in the usual way, serve with brandy sauce.

PRUNE FRITTERS.

Stew the prunes until tender, remove the pits, return to the fire, add a little lemon juice and grated rind, some sugar, let come to a boil, thicken with corn starch until it will just drop of the end of the spoon, butter a bake sheet, turn out the prunes on it, smooth down with a palate knife until about half an inch thick, let it get cold, with a sharp knife cut into diamonds or squares, dip in cracker crumbs, then in egg and cracker crumbs again and fry in hot fat. Serve with custard sauce.

CREAM FRITTERS.

Bring one quart of milk to a boiling point, add one and one half cups of sugar, a little butter and flavor with vanilla, thicken with corn starch enough so that it will just drop from the spoon, spread on a bake sheet and make the same as prune fritters. Serve these with syrup sauce.

COCOANUT CREAM FRITTERS.

Prepare and make the same as cream fritters. Serve with vanilla sauce.

CHOCOLATE FRITTERS.

Make the same as cream fritters, only add grated chocolate to taste and cook the same way. Serve with Sabayon sauce.

QUEEN FRITTERS.

Take one and one half cups of water, one cup of melted butter, put over the fire and let come to a boil, stir in one and one half cups of sifted flour, stir and cook five minutes, remove from the fire and let cool enough to handle with your hands, now work in one at a time ten eggs or maybe more according to their size, drop with a spoon, pieces about the size of a walnut and fry crisp and a nice light brown. Serve with maple syrup sauce.

JELLY PUFFS.

The same as queen fritters, after frying fill with any kind of good jelly, dust over with powdered sugar and serve with custard sauce.

SALADS AND RELISHES



TO PREPARE RELISHES FOR THE TABLE

In making salads, great care should be taken that everything be the freshest that can be obtained, the vegetables fresh and crisp, the oil the very best, the meats well cooked, in fact, every ingredient first class to insure success.

The dressing should not be mixed with the salad until ready to serve, as the vinegar takes away the crispness of the vegetables.

SLICED TOMATOES.

Select nice sound ripe tomatoes, pour boiling water over them, and let them stand three minutes, peel and slice on a bed of lettuce, add a few pieces of chipped ice and serve with French dressing.

RADISHES.

There are two varieties, the long and the round radishes. Wash well, scrape and cut off the ends, serve on lettuce leaves with cracked ice over them

WATER CRESS.

Pick over carefully, wash thoroughly, let lay in ice water for half an hour and serve with French dressing.

CELERY.

Cut off the roots and the green tops, scrape the outside stalks, if large, split it in two once and lay in ice water until it is time to serve.

CUCUMBERS.

Peel carefully and lay in cracked ice until time to serve, when serving, slice very thin onto lettuce leaves, and serve with French dressing.

LETTUCE.

Pick the leaves off separately, wash well, and lay in ice water for half an hour or until crisp, serve with hard boiled egg sliced and French dressing.

CHICORY.

Pick over carefully and rinse in ice water and serve the same as water cress.

GREEN ONIONS.

Trim off the ends, remove the outer skin and lay on a few lettuce leaves with cracked ice over and serve.

GREEN ONION SALAD.

Shred one head of lettuce fine, and place in salad bowl, cut green onions in half inch lengths, place in the center, pour over some French dressing and serve.

CUCUMBER SALAD.

Dice the cucumbers fine, shred one head of lettuce and serve the same as onion salad.

TOMATO SALAD.

Shred one head of lettuce, and place in the salad bowl, chip some tomatoes in half inch pieces and place in the center, pour over a little French dressing, and place one spoonful of Mayonaise on top and serve.

WATER CRESS AND RADISH SALAD.

Cut the water cress up fine and slice the radishes very thin, mix well with French dressing, place on lettuce leaves, put a spoonful of Mayonaise on top and serve.

SUMMER SALAD.

Shred one head of lettuce fine, dice tomatoes, cucumbers, onions and radishes, mix well with French dressing, place in the center of the shredded lettuce, put some mayonaise over the top and serve.

CELERY SALAD.

Cut the celery into half inch lengths, mix with one head of lettuce cut fine, mix with vinegar, salt and pepper, place on a lettuce leaf, put two or three spoonfuls of Mayonaise over and serve.

COLD SLAW.

Shred fine one head of crisp cabbage, mix with salt and pepper and vinegar enough to moisten, add one cup of cream salad dressing and serve on a lettuce leaves.

CABBAGE AND CELERY SALAD.

Mince the cabbage and celery fine and prepare the same as cabbage salad.

CABBAGE SALAD.

Take one good solid cabbage that has uniform leaves, trim off the outside leaves, cut off the bottom of the stock, and an even slice off the top, cut the inside out leaving about two leaves on the outside forming a shell, chop the cabbage very fine, mix well with cream salad dressing, refill the shell with the salad and serve garnished with hard boiled eggs, sliced.

POTATO SALAD.

Slice cold cooked potatoes fine, add one onion and a small bunch of parsley chopped fine season with salt and pepper, thin a Mayonaise dressing down about one half with vinegar, turn over the potatoes, mix well and serve on lettuce leaves.

POTATO SALAD HOT.

Dice one dozen cold cooked potatoes fine, with one bunch of parsley, cut one quarter of a pound of bacon up fine and fry a nice brown, add three onions chopped, and a teacup of vinegar, add the potatoes, stir altogether, cover and let cook five minutes and serve.

SARDINE SALAD.

Cut the sardines into half inch lengths, shred one head of celery fine, moisten with French dressing, place upon lettuce leaves and serve with Mayonaise dressing over the top.

SALMON SALAD.

Chop one head of celery fine, pick the salmon into small pieces, moisten with vinegar, salt and pepper, place upon lettuce leaves and serve with salad dressing.

SHRIMP SALAD.

Cut the shrimps up into pieces about half an inch in size, also one head of celery, with salt and pepper, moisten with salad dressing and serve on lettuce leaves with Mayonaise.

LOBSTER SALAD.

Cut the lobster and celery up fine and prepare and serve the same as shrimp salad.

CRAB SALAD.

Pick the crab meat to pieces, add the same quantity of minced celery, moisten with Mayonaise dressing and serve on lettuce leaves.

OYSTER SALAD.

Cook one quart of oysters until plump, have the same quantity of celery chopped, also two pickles, moisten with Mayonaise dressing, and serve upon lettuce leave garnished with hard boiled egg sliced.

HAM SALAD.

Chop cold boiled ham fine with a little celery, line a salad bowl with shredded lettuce, moisten the ham and celery with cream salad dressing, put in the center of the bowl, turn some of the dressing over the top and serve.

CHICKEN SALAD.

Take cold boiled chicken, free from all skin and gristle, cut into dice, add the same amount of celery, moisten with Mayonaise dressing, place upon lettuce leaves, put some of the dressing over the top and serve.

VEAL SALAD.

Cut the veal into small dice and prepare the same as chicken salad.

RUSSIAN SALAD.

Peel and dice fine, one turnip, one carrot, and a little celery, stew until tender, drain and let cool, add half can of sifted peas, mix well with French dressing, shred one head of lettuce, line the salad bowl with it, heap the salad on it with a spoonful of Mayonaise on top and serve, garnish with pickled beets.

GAME SALAD.

Take any nice lean pieces of game, dice fine, add equal quantity of celery, mix well with a little vinegar, salt and pepper and Mayonaise dressing, line the salad bowl with lettuce leaves, put in your salad garnish with celery tops and serve.

SALAD DRESSINGS**MAYONNAISE DRESSING, No. 1.**

Put the yolks of four eggs into a bowl that is ice cold, use a spoon or small whip and blend the yolks together, now add a little oil, a few drops at a time, and stir slowly as it thickens, add a little lemon juice, and then oil again, now add one half teaspoonful of salt, a good pinch of red pepper, and one quarter of a teaspoonful of dry mustard, work in slowly, add more oil, and lemon juice and a little vinegar until you have about a pint altogether, set on the ice until ready to serve.

MAYONNAISE DRESSING, No. 2.

Put one quart of good vinegar on to boil, mix one half cup of sugar, one half cup of flour, two tablespoonfuls of salt, two tablespoonfuls of good dry mustard, and one half teaspoonful of red pepper, mix well together, moisten with vinegar, add the yolks of twelve eggs, beat altogether, add a little of the hot vinegar and stir briskly until you have all the hot vinegar added, cook five minutes, remove from the fire and beat in one pound of good butter, put on the ice and let cool, when you want to use some of it take a little in a bowl and thin it down with cream or milk and serve.

MAYONNAISE WITH WHIPPED CREAM.

Whip up one cup of double cream until it is good and stiff, work in one small cupful of No. 2 Mayonaise and beat three minutes longer and serve.

CREAM DRESSING.

Whip up one cup of double cream, two tablespoonfuls of sugar, and one cup of vinegar, beat into the cream slowly, season with salt and red pepper

FRENCH DRESSING.

Take two tablespoonfuls of olive oil, one teaspoonful of salt, one half of pepper, mix with the oil and add one half cup of vinegar and serve.

MISCELLANEOUS RECEIPTS



WELSH RAREBIT.

Use one half pint of stale beer, one half pound of cheese grated, yolks of two eggs and a little corn starch, mustard, red pepper, and salt, heat the beer and beat in the cheese and then the other ingredients, dip slices of toasted bread in the hot beer, place in a deep platter and turn the Rarebit over and serve.

GOLDEN BUCK.

Make the same as Welsh Rarebit. Place a poached egg on the toast, turn the rarebit over and serve.

YORKSHIRE RAREBIT.

Toast a slice of bread, dip it in beer, place a piece of fried bacon on it, spread over a little mustard, cut a slice of cheese one quarter inch thick, put on top of the bacon, place in the oven ten minutes or until the cheese is melted, remove to a platter, make a sauce of half a cup of cream sauce and two teaspoonfuls of Worcestershire sauce, beat well, and turn over the rarebit and serve.

POTTED MEAT FOR SANDWICHES.

Take cold meat of any kind, any small pieces that you may have left over, put them through a meat chopper and mince very fine, add one quarter as much butter as you have meat, some prepared mustard, salt and pepper, and half a dozen chopped pickles, and a little Mayonnaise, mix all to a smooth paste and spread between slices of bread, a lettuce leaf in between, and you will have a fine sandwich.

BAKED PORK AND BEANS.

Soak the beans over night, in the morning boil with a little soda until the skin cracks when blown upon, take lots of good fat pickled pork, the fatter the better, cut up in large dice, add a little molasses,

one onion or two, sliced, and a little mustard, put all together in a crock and cover with water and bake five or six hours, keep adding water so as not to let them get too dry while cooking.

HEAD CHEESE.

Take one pig's head and two or three pieces of good corned beef and three large onions, boil all until the meat falls from the bones, remove from the fire and when cool enough pick out all the bones and add a little powdered sage, some more salt and pepper, mix well together, put in a cloth sack, or mould and press it with a weight until cold.

CROQUETTES.

Croquettes may be made of any cold meats, fish, or game that may be left over, mince the meat fine, add a little onion juice, nutmeg and chopped parsley, moisten with cream sauce and a handful of bread crumbs added, mix thoroughly, and form in a finger shaped rolls, bread and fry in hot fat, serve with any good meat sauce.

BAKED MACARONI au GRATIN.

Break the macaroni into short lengths, cover with boiling water and simmer until tender, drain and add grated cheese, season and moisten with cream sauce, put in a bake dish sprinkle over with grated cheese and cracker crumbs and bake in a moderate oven until a nice brown.

MACARONI AND CHEESE.

Stew the macaroni until tender, add one cup of grated cheese and moisten with cream sauce and serve.

MACARONI WITH TOMATOES.

Stew until tender, add one can of tomatoes chopped fine, butter, pepper and salt, bake about half an hour and serve.

SPAGHETTI a la ITALIENNE.

Break into short lengths and stew until tender, drain and add equal parts of tomatoes and espagnole sauces, a little grated cheese and minced ham, season and serve.

SPAGHETTI a la CREOLE.

Stew the spaghetti until tender, drain and add Creole sauce and a little grated cheese.

VERMACILLI a la CREAM.

Stew until tender, drain and add a little cream sauce, butter, salt and pepper, serve hot.

NOODLE PASTE.

One pound of flour, two tablespoonfuls of butter, salt, and the yolk of eight eggs, mix up into a stiff dough, roll out and cut in any desired shape.

CHEESE STRAWS.

One pound of flour, one half pound of finely chopped cheese, a little mustard, red pepper, and the yolk of six eggs, mix well together, roll out in thin sheet, cut long thin strips and bake in moderate oven.

SALTED ALMONDS OR PEANUTS.

Shell the nuts, and pour boiling water over them, let stand for five minutes, remove the skins, put a piece of butter in a frying pan, add the nut meats, and shake over a good hot fire until nearly browned, add a little salt and they are ready to serve.

YORKSHIRE PUDDING**FOR ROAST BEEF, SHORT RIBS AND VEAL.**

One pint of milk, four eggs well beaten, salt and two cupfuls of flour and two teaspoonfuls of baking powder, beat altogether well, take some of the dripping from the pan, put in a shallow bake dish, pour in the pudding and bake twenty minutes, serve with the roast meat with the gravy poured over

TOMATO TOAST.

Stew the tomatoes, add butter, salt and pepper, cut thick slices of stale bread, toast brown, moisten with hot water, put the tomatoes over and serve.

CODFISH ON TOAST.

Take one pound of codfish, freshen (if salty), mince one onion and fry brown, add one half can of tomatoes, the fish cut up small, and cook one half hour, thicken a little, toast slices of bread, moisten with hot water, turn the fish over it and serve hot.

HAM TOAST.

Take one half pound of cold cooked ham, mince fine, beat up two eggs, half a cup of milk, butter, salt and pepper, stir and cook until it thickens, turn over slices of toast and serve.

MINCED VEAL ON TOAST.

Take cold cooked veal, mince fine, add butter, salt and pepper, beat up two eggs, add to one cup of cream sauce, stir in the veal with a little grating of nutmeg, cook five minutes and serve on toasted bread.

MINCED CHICKEN ON TOAST.

The same as minced veal on toast, garnish with chopped parsley and serve.

MUSHROOM TOAST.

Mince fine one half dozen mushrooms, fry in butter, add one cup of milk or cream, thicken, add salt and pepper and turn over slices of well toasted bread.

OYSTER TOAST.

Take large select oysters, saute in butter, add a little minced celery and one cup of milk, thicken, season and pour over slices of toast, sprinkle a little chopped parsley over the top and serve.

CHEESE TOAST.

Toast thin slices of bread until nicely browned, spread over with a little prepared mustard, slice some new cheese thin, put on the toast, set in the oven until melted and serve hot.

FRENCH EGG TOAST.

Cut stale bread in thin slices, beat up three eggs with a little milk and a grating of nutmeg, dip the bread in this and fry in hot fat until nicely browned, sprinkle with powdered sugar and serve with jelly.

CREAM TOAST.

Heat one pint of milk to a boiling point, add a piece of butter the size of a walnut, and thicken a little with corn starch, pour over slices of well toasted bread and serve.

MILK TOAST.

Toast one half dozen slices of bread, a nice brown, butter it and cut into squares, place in a bowl and add one pint of hot milk.

DIPPED TOAST.

Toast one half dozen slices of bread and trim off the edges, moisten with hot water, put the slices together and serve.

CLUB SANDWICH.

Cut the bread in thin slices and toast a good brown, slice some turkey and ham very thin, put some of the meat on one of the slices, and put a lettuce leaf on top of that with a little mayonnaise spread over it, slice a pickle very thin and add to the sandwich, now some more of the meat, and the top slice of toast, cut in diamond shape and serve on a platter garnished with parsley.

TOMATO CATSUP.

Take one gallon can of tomatoes, add one teaspoonful of cayenne pepper, one tablespoonful of mustard seed, have a tablespoonful of whole cloves, and one table spoonful of whole alspice, put on and cook until reduced one third, remove from the fire and mash through a fine wire seive, return to the fire again, add a small handful of sugar and half a pint of good vinegar.

PLAIN DUMPLING PASTE.

Sift together one quart of flour and two teaspoonsful of baking powder, one teaspoonful of salt and a small handful of butter, mix into a soft dough with water or milk, work into small round balls with a spoon and drop in the liquid.

EGG DUMPLING PASTE.

Sift together one quart of flour, and two teaspoonsful of baking powder, add salt and half a cup of butter, beat up six eggs and add to the flour with enough milk to make a soft dough, drop in by the spoonful.

MEAT PIE PASTE.

Sift together one quart of flour, one teaspoonful of baking powder and one half pound of lard, a little salt and water enough to make a soft dough, roll out about one half inch thick and bake.

OAT MEAL.

Put one quart of water on to boil, add a small handful of salt, stir in enough oat meal to make a soft mush, set on the back part of the range and simmer for one hour and serve.

CORN MEAL MUSH.

Bring one quart of water to a boiling point, add enough corn meal to make a thin mush add a little salt, set back and let it cook slowly about one hour and serve.

CRACKED WHEAT.

Cover with cold water and soak for two hours, put on the back part of the range and let come to boil, and cook about two hours, stir often and serve with milk or cream.

BOILED HOMINY.

Soak the hominy for three hours, drain and add salt and boiling water enough to cover it with, and let cook at least three hours, serve with milk or cream.

BOILED RICE.

Wash the rice and put on to boil in lots of water, stir often and let cook slowly, after cooking about one hour put into a colander and drain, wash well in cold water, return to the sauce pan, add a little milk, a small piece of butter and a little salt, simmer a few minutes and serve.

CURRIED FRESH PORK.

Cut the pork into dice and fry a nice brown and some onions sliced and two tart apples, sprinkle over with flour, and add stock enough to make a good gravy, stew half an hour longer, add two table-spoonsful of curry powder, season and serve with a dish of boiled rice.

MINCE MEAT.

One pound of beef suet chopped fine, one pound of good lean beef cooked and cut fine, one pound of raisins, one pound of currants, one half pound of citron, five pounds of apples cut fine, the grated rind of two lemons, one tablespoonful of cinnamon, the same of nutmeg, and one teaspoonful of cloves, all-spice, mace and ginger, one quart of cider, one half pint of brandy, mix thoroughly, fill into jars and keep in a cool place.

BREAD, ROLLS, GEMS AND GRIDDLE CAKES.



The making of good bread is an art, that cannot be obtained any other way than careful practice and long experience, in making bread you should watch it closely and study the process, so that you are sure of success, use nothing but spring wheat flour in making bread and rolls. There are two ways of making bread, one by setting a sponge, the other what is known as the straight dough process. The straight dough process makes the best bread.

In warm weather it is best to use the latter and in cold weather the former, Compressed Yeast is the best to use at all time, when it can be obtained, if you have to use dry yeast always set a sponge and give it plenty of time to raise.

The time required for the raising of the dough depends on the temperature of the room and the ingredients used, never allow the dough to get chilled, always keep it in a uniform temperature if possible, in baking never open the oven door the first twenty minutes the bread is in, as the cool air admitted will have an unfavorable effect upon it.

Salt is one of the main factors in bread making, not only on account of its flavor, but because it makes the dough rise better.

In mixing the dough with milk, it should be boiled first not simply scalded, just heating the milk will not prevent the dough from souring, while the boiling of the milk will act as a preventative.

PLAIN WHEAT BREAD.

THE STRAIGHT DOUGH PROCESS.

One gallon of water, two ounces of yeast, a good handful of salt and the same of sugar and one quarter of a pound of lard, dissolve the yeast, salt, sugar and lard in the water which should be luke warm,

mix in flour enough to make a medium stiff dough, work it until smooth and non adhesive, then cover with a cloth and let rise until doubled in size, it will then sink if touched with the hand, then work it again, using as little flour as possible, repeat this twice and it is ready to form into loaves, divide into pieces of equal size, mould into round balls and let them rest a while then form into long loaves place in the pans and let rise double in size before putting in the oven, bake between forty five minutes and one hour according to the size of the loaves.

FRENCH BREAD.

One gallon of water, two ounces of yeast, a small handful of salt and the same of sugar, prepare and mix the same as plain bread, mould into long loaves about two inches thick, place on a bake sheet quite aways apart so that they cannot touch one another while rising, score across the top with a knife, let rise to double their size and bake in a hot oven, when done wash over with milk and let cool but do not cover up.

VIENNA BREAD.

Use two thirds milk and one third water, enough to make a gallon, two ounces of yeast and a small handful of salt, mix thoroughly the same as plain bread. Make into loaves and finish the same as French Bread.

GRAHAM BREAD.

Take one gallon of water, two ounces of yeast, a small handful of salt, the same of lard and one pint of molasses, mix into a stiff dough, using half wheat flour and half Graham, prepare and bake the same as plain bread.

RYE BREAD.

Take three quarts of water, two ounces of yeast, a small handful of salt, a few carraway seeds, make into a stiff dough using two thirds Rye flour and one third wheat flour, prepare and finish the same as French bread.

CORN BREAD.

Take one half gallon of water, one and one half ounces of yeast, a little salt and two tablespoonsful of lard, work into a stiff dough using two thirds wheat flour and one third corn meal, finish and bake the same as plain bread.

BOSTON BROWN BREAD.

Take one pint of each, wheat flour, corn meal, Graham flour, add two cups of New Orleans molasses, one teaspoonful of soda, a little salt, and one tablespoonful of lard, one pint of sour milk and the rest water, mix into a stiff sponge, put into Brown bread tins and steam for two hours, take out of the steamer, and place in the oven ten minutes, remove from the tins and serve hot.

PLAIN ROLLS.

One quart of water and one quart of milk, one ounce of yeast, a tablespoonful of salt, one cupful of sugar and one half pound of lard and butter mixed, dissolve all the ingredients in the luke warm water and add flour enough to make a firm dough, cover and let rise until twice the size, knead down firm again, repeat this twice, then mould into round balls, set them on greased baking sheets a little apart, let rise again and bake.

GERMAN ROLLS.

Make a dough the same as for French bread, roll out in small round balls, lay on a greased bake sheet a little ways apart, let rise and bake, when done brush over with egg and milk.

VIENNA ROLLS.

Take dough the same as for Vienna bread, mould out into small balls let rise a little then roll with the palm of the hand so that it will be pointed on the ends, place on greased bake sheets so that they will not touch one another, let rise and bake, brush over with milk.

SPLIT ROLLS.

Make a dough the same as plain rolls, mould into round balls and let rise a little, then with a small rolling pin about an inch thick press down through the ball of dough, now grease the dough and fold the two halves together, lay on a greased bake sheet, let rise and bake, brush over with water.

FRENCH OR FINGER ROLLS.

Prepare the dough the same as for plain rolls, mould into round balls, let rise a little while, then roll out into finger shape rolls, about six inches long and pointed at the ends, place on greased bake sheets a little ways apart and bake, brush over with water.

HOT CROSS BUNS.

Take plain roll dough, add three eggs and one fourth of a pound more of butter and two pounds of currants, mould into round balls and lay on greased bake sheets, when baked brush over with one cup of milk mixed with a small handful of sugar and two eggs added.

CINNAMON COFFEE CAKE.

When making plain bread cut off a piece about five pounds, work into the dough one half pound of butter and three eggs, make into a smooth dough, let rise a little then cut off pieces about one half pound each, mould into balls and roll out about three fourths of an inch thick, brush over with melted butter and sprinkle with granulated sugar and cinnamon mixed, let rise and bake in a moderate oven.

TEA BISCUIT.

Take two quarts of flour and two ounces of baking powder, one cupful of butter and lard mixed, a little salt and milk, enough to make a smooth dough, roll out one half inch thick, cut with a biscuit cutter, brush over with milk and bake twenty minutes.

SOUR MILK BISCUIT.

Two quarts of flour, one fourth of a pound of butter or lard, one teaspoonful of salt, stir into this one quart of sour milk and one and one half teaspoonsful of soda, knead it up quickly, roll it out nearly half an inch thick, cut with a biscuit cutter and bake in a quick oven.

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BEATEN BISCUIT.

Take two quarts of flour, a teaspoonful of salt, one tablespoonful of butter, two eggs, mix up with one pint of milk and beat well until the dough blisters, pull off some small pieces and form into balls, stick with a fork, and bake in a quick oven.

GRAHAM GEMS.

Take one quart of milk, two well beaten eggs, two teaspoonsful of baking powder, a little salt, mix in Graham flour enough so that it will drop off the spoon nicely, grease the gem pans and get them good and hot, drop in the dough and bake.

BREAKFAST GEMS.

One quart of milk, four eggs well beaten, three teaspoonsful of baking powder, one quart and one half of flour and a little salt, beat well for five minutes, grease and heat the gem pans, put in the dough and bake.

MUFFINS.

One pint of milk, three eggs well beaten, three teaspoonsful of baking powder, one half cup of butter a little salt and one quart and a half of flour, beat all together five minutes, drop into patty pans well greased and bake twenty minutes.

EGG MUFFINS.

Take one quart of flour, three eggs well beaten, a little salt, sugar and butter, two heaping tablespoonsful of baking powder, mix well and stir in one and one half pints of sweet milk, fill the muffin pans two thirds full and bake in a hot oven.

CORN MEAL MUFFINS.

Take half corn meal and half wheat flour and mix the same as plain muffins.

JOHNNIE CAKE.

Take two quarts of wheat flour and one of corn meal, two ounces of baking powder, one fourth pound of sugar, six well beaten eggs and one half pound of butter or lard, mix into a stiff batter with milk or water, put in greased pans about three fourths of an inch thick and bake in a hot oven.

POP OVERS.

One quart of flour, one half teaspoonful of baking powder, a little salt and butter, mix up with one quart of milk with four eggs added, beat up briskly and drop into hot muffin pans and bake thirty minutes.

WAFFLES.

Two pounds of flour, one ounce of baking powder eight eggs, one fourth of a pound of sugar, one half pound of butter, a little salt, a little nutmeg and milk, mix into a batter the same as pan cakes, but a little stiffer, bake in waffle irons.

WHEAT OR FLANNEL CAKES.

Sift together two quarts of flour and two ounces of baking powder, add a small handful of sugar, one half cup of butter, a little salt and grated nutmeg, four well beaten eggs and milk or water enough to make a thick batter and bake.

CORN CAKES.

Take two thirds wheat flour and one third corn meal, mix and prepare the same as wheat cakes.

GRAHAM CAKES.

Use two pounds of wheat flour and one pound of Graham flour, three ounces of baking powder, one fourth of a pound of sugar, one half cup of butter, six eggs, a little salt and milk, prepare the same as wheat cakes.

RICE CAKES.

The same as wheat cakes, only add one pint of boiled rice, finish and bake the same.

BUCKWHEAT CAKES.

One quart of luke warm water, one pint of milk, one ounce of yeast, a little sugar and salt, and buckwheat flour enough to make a stiff batter, cover and set away over night, in the morning dissolve one teaspoonful of soda in warm water and add to the batter, beat up and bake.

BUCKWHEAT CAKES.

Use two thirds buckwheat, one third wheat flour, mix the same as Graham cakes, if they do not brown very good add a little molasses.

ECONOMICAL PANCAKES.

Make a batter using half wheat flour and the rest stale bread, have about one and one half gallons altogether, add one ounce of yeast, a little sugar, salt and three well beaten eggs, let this set over night, in the morning add one teaspoonful of soda, dissolved in luke warm water, add to the batter, beat well and bake. Always save a cupful to make a starter for the next morning, you may add any little odds and ends that you happen to have left, such as boiled rise, mush, gems, corn bread, etc., etc.

PASTES, PATTIES, PIES, ETC.



PUFF PASTE. No. 1.

Take two pounds of good butter and knead it in cold water five minutes, remove to a table and work it until dry and flexible, set in the ice box until cold and hard, sift one teaspoonful of baking powder with two quarts of flour, now add one third of the butter to the flour and mix by rubbing between your hands until smooth, add ice water enough to make a stiff dough then roll out the paste about half an inch thick, add some more butter in pieces about the size of walnuts, sprinkle over with flour, press down with the palm of the hand, fold the paste over from all four sides, and roll out again about one fourth of an inch thick, add the rest of the butter, sift over a little flour and fold as before and roll out the third time, now fold it up, press it into a cake and set it on the ice until ready to use.

PUFF PASTE No. 2.

Sift together two quarts of flour and two teaspoonful of baking powder, add one pound of lard and rub into the flour until smooth and fine, now moisten with one pint of ice water and the whites of two eggs beaten stiff, mix into a smooth dough, roll it out into a thin sheet, add one half pound of butter in small pieces, sprinkle over a little flour, and roll it up into a long roll, double in the ends, flatten out and reroll, spread over another one half pound of butter and repeat as before, roll and double it up into a cake and set on the ice until ready to use.

PLAIN PIE PASTE.

Take two one half quarts of flour, add one spoonful of baking powder, a little salt and two pounds of lard, mix all until smooth, add ice water enough to make a stiff dough, work as little as possible and handle very lightly, set on the ice until ready to use.

PATTIES ON SHELLS.

Roll out puff paste No. 2, one half inch thick and cut out with a glass or cookie cutter and with a cutter a little smaller than the first, cut the center almost through, place upon bake sheets and bake in a quick oven, when done take off the little cap, dig out the center and they are ready to use.

APPLE PIE.

Peel and core tart apples, slice very thin, and fill pie plates that have been previously lined with pie paste, sprinkle over with sugar, a little butter and cinnamon, cover with the top paste and bake in a moderate oven.

APPLE CUSTARD PIE.

Line the pie plates with paste, slice the apples very thin and half fill the plates, pour over them a custard made of one quart of milk, four eggs well beaten, one cup of sugar and a little grated nutmeg, bake in a moderate oven.

APPLE MERINGUE PIE.

Stew the apples with very little water until tender, sweeten to taste and add a little cinnamon, butter, and the yolk of one egg beaten in, fill the plates and bake until just done, whip up the whites of three eggs to a stiff froth, add half a cup of powdered sugar, flour, beat again and spread on the pies about one fourth of an inch thick, return to the oven and bake a golden brown.

PEAR PIE.

Pare, core and slice ripe pears, or take preserved fruit, sweeten to taste, flavor and finish the same as Apple pie.

PEACH PIE.

Peel and stone the peaches or if preserved fruit is used, strain off the juice, slice and sprinkle with sugar and finish the same as Apple pie.

PEACH CUSTARD PIE.

Peel and stone the peaches and slice very fine and finish the same as apple custard pie.

PEACH MERINGUE PIE.

Peel, stone and stew the peaches, sweeten and finish the same as apple meringue pie.

APRICOT PIE.

Pare and stone the apricots, cut up fine, sweeten and finish the same as apple pie.

APRICOT MERINGUE PIE.

Peel, stone, and stew the fruit and finish the same as apple meringue pie.

PLUM PIE.

Remove the pits from the plums, dust lightly with flour sprinkle with sugar and bake the same as apple pie.

RHUBARB PIE.

Peel and cut the stalks cross wise, mix with plenty of sugar, add a little nutmeg and a pinch of salt and finish the same as apple pie.

CHERRY PIE.

Stone the cherries, dust over with flour, add sugar enough to sweeten and bake the same as apple pie.

GRAPE PIE.

Pick and wash the grapes, dust over with flour, add sugar and a little cinnamon and bake the same as apple pie.

STRAWBERRY PIE.

Pick off the stems and wash well, dust over with flour, add sugar enough to sweeten and fill into pie plates that have been lined with paste, put on the top paste, brush over with milk and egg and bake one half hour.

BLACKBERRY PIE.

Pick and wash the berries and prepare the same as strawberry pie.

RASPBERRY PIE.

Clean the berries and proceed the same as strawberry pie.

HUCKLEBERRY PIE.

Pick over the berries, wash well and finish the same as strawberry pie.

CURRANT PIE.

Clean the currants and finish the same as strawberry pie.

GOOSEBERRY PIE.

Pick carefully and clean the berries and prepare the same as strawberry pie.

CRANBERRY PIE.

Stew the berries with very little water on them, sweeten to taste, when cool fill pie plates previously lined with pie paste, roll out and cut pie paste in narrow stripes, cover the top with these strips, forming little squares, trim the edges and bake in a moderate oven.

FRUIT CUSTARD PIE.

All fresh fruits may be made up the same as apple custard pie.

EVAPORATED OR DRIED FRUIT PIES.

Wash the fruit thoroughly, soak over night in water enough to cover in the morning stew until tender sweeten to taste, and make the same as berry pie.

MINCE PIE.

Line the pie plates with plain pie paste, fill with mince meat and cover with puff paste, brush over with egg and milk and bake one half hour.

PUMPKIN PIE.

Take one can of pumpkin, the same amount of milk, two small cups of sugar, one half cup of molasses and four eggs well beaten, one teaspoonful each of ginger and cinnamon, beat altogether and bake with an under paste.

SQUASH PIE.

Take the same amount of squash as you did pumpkin and finish the same as pumpkin pie.

SWEET POTATO PIE.

The same as pumpkin pie, except substitute sweet potato pulp for the pumpkin.

CUSTARD PIE, No. 1.

Line pie plates with good paste and fill with custard made as follows: beat up ten eggs, add two small cups of sugar, one nutmeg grated, and two quarts of sweet milk, bake in a moderate oven.

CUSTARD PIE, No. 2.

Beat up six eggs to a cream, add one and one half cups of sugar, two tablespoonsful of flour, a pinch of salt, flavor with vanilla and nutmeg, and lastly one quart of milk that has been scalded and let cool, beat altogether, and fill pie plates that has been lined with puff paste and bake.

COCOANUT CUSTARD PIE.

Line pie plates with puff paste, add a handful of shredded cocoanut to each and fill with custard that has been flavored with vanilla, bake twenty minutes in a moderate oven.

VANILLA CREAM PIE.

Put one quart of milk on to boil, beat up four eggs, two small cups of sugar, and four tablespoonsful of cornstarch, flavor with vanilla and beat into the hot milk, add a little butter and fill in pie plates that has been lined with good paste. Make a meringue of the whites of two eggs beaten with two tablespoonsful of powdered sugar spread over the top and bake a golden brown.

LEMON CREAM PIE.

Same as vanilla cream pie, except substitute lemon for vanilla.

ORANGE CREAM PIE.

Make the same as vanilla cream pie, except substitute orange for vanilla.

CHOCOLATE CREAM PIE.

Add one half cup of grated chocolate to one quart of vanilla cream, and finish the same as vanilla cream pie.

LEMON PIE.

One quart of water, the juice and grated rind of four lemons, three small cups of sugar, one tablespoonful of butter and the yolks of six well beaten eggs, thicken with one half cup of corn starch, line pie plates with puff paste, fill.

HOT PUDDINGS



PLUM PUDDING.

One pound of sugar, one pound of seeded raisins, one pound of currants, one pound of mixed peel shredded fine, one half pound of bread crumbs, one pound of flour, one pound of beef suet chopped fine, one nutmeg grated, eight eggs well beaten, one glass of brandy and one level teaspoonsful of soda dissolved in a little hot water, and the grated rind and juice of two lemons, clean and prepare the fruit, chop the suet and mix with the flour and bread crumbs, beat up the eggs, add the brandy, lemon juice, soda and water, and mix altogether thoroughly, dampen a cloth and dust over with flour, put in your pudding, tie up tightly giving plenty of room to swell and steam three and one half hours, serve with brandy sauce.

STEAMED FRUIT PUDDING.

One half pound of sugar, one fourth of a pound of butter, one half pound of flour, one fourth pound of bread crumbs, one and one half teaspoonful of baking powder, one half pound of raisins, one half pound of currants, one fourth pound of citron, one cup of milk, five eggs well beaten, and the juice and grated rind of one lemon, work the butter and sugar together, add the eggs and milk, stir in the flour, crumbs, and the fruit and a little ground spice, grease cans or moulds, that have tight fitting covers, put in your pudding allowing room to swell and steam two hours, serve with brandy sauce or hard sauce.

STEAMED RAISIN PUDDING.

Prepare the same as for steamed fruit pudding, only add one and one half pound of raisins and no other fruit.

STEAMED CITRON PUDDING.

The same as steamed fruit pudding except that you add one pound of citron finely shredded, and the whites of eight eggs, do not use the yolks, steam about one and one half hours and serve.

STEAMED FIG PUDDING.

Prepare the same as steamed fruit pudding, substitute one and one half pounds of figs in place of the other fruit.

STEAMED CURRANT PUDDING.

Prepare and steam the same as fruit pudding, substitute one and one half of currants for the other fruit.

SUET PUDDING.

One pound of flour, one pound of bread crumbs, one pound of suet, one pound of sugar, one pound of raisins, one pound of currants, one pint of molasses, one teaspoonful of soda, three eggs and a little mixed spice. Mix and prepare the same as plum pudding, steam three hours, serve with brandy or rum sauce.

INDIAN MEAL PUDDING.

Take two quarts of milk, one half pound of corn meal, one half cup of molasses, one half pound of sugar, a little butter and four eggs, one half pound of raisins and a little cinnamon, put the milk and butter on to boil stir in the corn meal and let simmer until thoroughly done, remove from the fire, beat up the other ingredients and add to the cooked meal, turn into a pudding dish and bake until firm, serve with hard or nutmeg sauce.

FARINA PUDDING.

Prepare and bake the same as corn meal pudding

RICE PUDDING.

Wash and boil one pound of rice, with a little salt, when cooked drain, and add one tablespoonful of butter, and a custard made with four egg and one quart of milk, a little grating of nutmeg and lemon flavoring, bake one hour and serve with cream or hard sauce.

TAPIOCA PUDDING.

Soak one and one half pounds of tapioca one hour, put two quarts of milk on in a double boiler, add the tapioca and cook until it is of a transparent appearance, then add one pound of sugar and three eggs and a little butter, flavor with lemon and serve with cream sauce.

SAGO PUDDING.

The same as tapioca pudding except that you substitute sago for tapioca.

BREAD PUDDING.

Break stale bread up into small pieces, soak in cold water, squeeze out dry, place lightly in a pudding dish and pour over it a custard made of one quart of milk, five eggs, one pound of sugar and flavored with nutmeg, bake one hour and serve.

CABINET PUDDING.

Line the pudding dish or mould with stale cake and pour over it a custard made of one quart of milk, four eggs, one fourth of a pound of sugar, steam or bake for one hour and serve.

QUEEN OF PUDDINGS.

Take lady fingers or any stale sponge cake, line a pudding dish with it, and pour over it a cream made as follows. one quart of milk, the yolks of three eggs, and two tablespoonsful of corn starch, one half pound of sugar, flavor with vanilla, put the milk on in a double boiler and let come to a boiling point and stir in the eggs, sugar, corn starch and cook five minutes, turn over the cake and set in the oven for half an hour, beat up the whites of the eggs with half a cup of powdered sugar, spread over the top of the pudding, bake a golden brown and serve.

CUSTARD PUDDING.

Take one quart of milk, six eggs well beaten, one tablespoonful of flour, one half pound of sugar, beat altogether, flavor with nutmeg and bake.

CHOCOLATE CUSTARD PUDDING.

Melt one half cup of grated chocolate and add to a plain custard pudding and bake, when done beat up the whites of two eggs and a little powdered sugar spread over the top and finish in the oven.

FRUIT CUSTARD PUDDINGS.

The same as custard pudding, with the addition of grated fruit, such as bananas, pineapple, cocoanut, etc.

STEAMED ROLL PUDDING.

Make a paste of two pounds of flour, one fourth of a pound of butter or lard, four teaspoonsful of baking powder, one half pound of sugar, a little salt and three well beaten eggs, and milk enough to make into a dough like for biscuits, roll out half an inch thick, strew over a little mixed fruit, roll up into a long roll and steam for two hours, serve with caramel or cream sauce.

STEAMED APPLE ROLL.

Make a paste the same as for steamed roll pudding, slice apples very thin and cover the paste with them, sprinkle over with sugar and flavor with nutmeg, roll up and steam three hours and serve with custard sauce.

STEAMED PEACH ROLL.

Peel and stone the peaches, slice very thin and finish the same as steamed apple roll, serve with cream sauce.

STEAMED BERRY ROLL.

Take any fresh berries, raspberries, strawberries, huckleberries, etc., and finish the same as steamed apple roll, serve with sauce.

BAKED OR STEAMED DUMPLINGS.

Take paste the same as for steamed roll, roll out and cut into six inch squares, peel and quarter nice tart apples, place one on each square of paste, add sugar and spice and a little butter, fold the edges altogether, and steam or bake for one and one half hours, serve with nutmeg sauce.

PEACH DUMPLINGS.

Peel the peaches, cut in half and remove the stone and prepare the same as apple dumplings.

FRUIT DUMPLINGS.

Berries, pineapple, or dried fruits may be made into dumplings, prepare the same as apple dumplings.

COTTAGE PUDDING.

Take one quart of flour and two teaspoonful of baking powder, one cup of sugar, two cups of milk, three eggs well beaten, one half cup of butter, a grating of nutmeg, cream and butter and sugar, and add eggs and the milk, and then the flour; mix well and bake in a moderate oven, and serve with cream sauce.

FRUIT CHARLOTTE.

Line a bake dish with stale bread cut thin, then a layer of mixed fruit, such as apples, bananas, peaches, berries, etc., sprinkle over with sugar and a little butter and cinnamon and then another layer of bread, fruit, etc., until the dish is full, moisten with a custard made as follows, one quart of milk and three well beaten eggs, bake in a moderate oven and serve with sweet sauce.

PEACHES WITH RICE.

Peel large nice peaches, cut in half and remove the stone, make a syrup sauce and stew the peaches in it until tender, boil some rice until tender, drain and add butter and sugar, and serve with a spoonful of rice on a pudding dish with half a peach on top and some of the sauce poured over.

COLD PUDDINGS AND JELLIES



PRUNE PUDDING.

Stew two pounds of prunes until tender, remove the pits, add two cups of sugar and the grated rind and juice of one lemon, return to the fire and let come to a boil, thicken with corn starch so that it will just drop from the point of a spoon, turn into a pudding mould and set on the ice until cold, serve with whipped cream, or plain cream sauce.

CORN STARCH BLANCE MANGE.

Take two quarts of sweet milk and bring to a boiling point, add a little butter and one pound of sugar, dissolve three fourths of a pounds of corn starch in one quart of cold milk and stir into the hot milk, let it cook about five minutes and remove from the fire, beat up the whites of three eggs good and stiff and blend into the Blance Mange and set on the ice until cold, serve with custard sauce.

ORANGE PUDDING.

Peel and slice oranges very thin, sprinkle over with powdered sugar and turn over them a corn starch Blanc Mange and set on the ice until ready to serve.

PINEAPPLE PUDDING.

Peel and slice the pineapple very thin. Prepare and finish the same as orange pudding.

STRAWBERRY PUDDING.

Pick the berries over carefully and wash well. Prepare and finish the same as orange pudding.

BANANAS PUDDING.

Peel and slice one half dozen bananas thin and mix with the Blanche Mange and serve with custard sauce.

CHOCOLATE BLANCE MANGE

Beat in one cup of grated chocolate into a corn starch Blance Mange and set on the ice to cool, serve with cream sauce.

STRAWBERRY SHORT CAKE.

Sift two quarts of flour with four teaspoonsful of baking powder, add one tablespoonful of salt, and one heaping cupful of butter and lard mixed, and one cup of sugar, add milk enough to mix into a medium dough, divide the dough in half and roll out one quarter inch in thickness, place upon a bake sheet and brush over with butter, now roll out the other half and place upon the first and bake in a moderate oven for half an hour, pick over the berries and wash them, take about half of them and crush to a pulp, add sugar and the remaining berries, split the short cake and put plenty of berries in between and a good lot on top, sprinkle over with powdered sugar and serve with cream.

RASPBERRY SHORTCAKE.

Pick over the berries, prepare and finish the same as strawberry shortcake.

HUCKLEBERRY SHORTCAKE.

Take one quart of flour, one pint of sweet milk, two cupfuls of sugar, half a cupful of butter, one teaspoonful of salt and two of baking powder, make into a thick batter and add one quart of huckleberries, spread out half an inch thick on a bake sheet and bake in a moderate oven, to serve, cut in squares and serve hot with butter.

BLACKBERRY SHORTCAKE.

The same as strawberry shortcake except substitute ripe blackberries for strawberries.

PEACH SHORTCAKE.

The same as strawberry shortcake, except substitute sliced peaches for strawberries.

BANANA SHORTCAKE.

Make a cake of two cups of flour, one cup of sugar, three eggs well beaten, one tablespoonful of butter, one teaspoonful of baking powder and milk enough

to make into a thick batter, spread on a bake sheet half an inch thick and bake, when cool split the cake, and put a layer of sliced bananas in between, spread over with a cupful of vanilla cream, put on the top cake and another layer of bananas and cream, beat up the whites of three eggs to a stiff froth, add three tablespoonsful of powdered sugar, spread over the top and brown in the oven, serve with cream.

RHUBARB SHORTCAKE.

The same as banana shortcake, except substitute rhubarb for bananas.

ORANGE SHORTCAKE.

The same as banana shortcake, except substitute sliced oranges for bananas.

BOILED CUSTARD.

Beat seven eggs very light, omitting the whites of two, add one quart of milk and half a cup of sugar, put in a double boiler and let come to a boiling point, remove from the fire and let cool, beat up the whites of two eggs with two tablespoonsful of powdered sugar and a little grated nutmeg, added, when the custard is cold heap this on top and serve.

LEMON CUSTARD.

The same as boiled custard, omitting the nutmeg, and add lemon flavoring.

ORANGE CUSTARD.

The same as boiled custard with the addition of the juice of two oranges added.

BANANA CUSTARD.

Beat up seven eggs very light, add one quart of milk and one cup of sugar, add one half dozen bananas, sliced thin, and bake, beat up the whites of three eggs with half a cup of powdered sugar, spread over the top of the custard when done, and brown in the oven, serve with whipped cream.

CHARLOTTE RUSSE No. 1.

Line a pudding mould with sponge cake or lady fingers, make a custard of one pint of milk, six well beaten eggs, one cup of sugar and flavor with vanilla, cook in a double boiler, until it is a thick custard,

soak one ounce of gelatine in a little water and when the custard is cold add the gelatine and one quart of cream that has been whipped to a stiff froth, blend all together well, turn into the mould and set on ice until serving time.

CHARLOTTE RUSSE, No. 2.

Line a glass dish with lady fingers and fill with whipped cream, flavor and set on the ice until time to serve.

WHIPPED CREAM.

Whip some double cream quite stiff, add a little powdered sugar and flavor with vanilla.

FRUIT SALAD.

Put into a glass fruit dish, one small pineapple sliced, three oranges sliced thin and one half dozen bananas sliced, make a syrup of one half pint of water and one cup of sugar boil together five minutes, then add one glass of brandy, turn over the fruit and set it on ice until time to serve.

LEMON JELLY.

To one package of gelatine, add one pint of cold water, let stand one hour, then add the juice of four lemons and the grated rind of one, three cups of sugar and one pint of boiling water, let it all come to a boiling point and strain into moulds and set on the ice to cool.

ORANGE JELLY.

The same as lemon jelly except substitute oranges for lemons, add also the juice of two lemons.

FRUIT JELLY.

Into a jelly mould slice three bananas, a little pineapple and two oranges and pour over one quart of lemon jelly and set away to cool.

WINE JELLY.

Take one two ounce package of gelatine and soak in half a pint of cold water, then add three cups of sugar, and the juice of three lemons and the grated rind of one, now add one quart of boiling water and stir until the gelatine is all dissolved, strain and add one pint of good wine, pour into moulds and set in the ice box to cool.

SWEET SAUCES FOR PUDDINGS, FRITTERS, ETC.



PLAIN SWEET SAUCE.

One quart of water, two tablespoonsful of corn starch, one and one half cups of sugar and the juice of one lemon, a little grated nutmeg.

WINE SAUCE.

Take one quart of sweet sauce and add a glass of port or Madeira wine.

BRANDY SAUCE.

One quart of sweet sauce seasoned with nutmeg and cinnamon, add a glass of brandy and a teaspoonful of caramel.

RUM SAUCE.

Make a plain sweet sauce, to a quart add one tablespoonful of caramel and one cup of rum.

CREAM SAUCE.

One quart of half cream and half milk, one tablespoonful of butter and one half pound of sugar, bring to a boil and add two tablespoonsful of corn starch, stir over the fire until it thickens, flavor as you desire and serve.

ALMOND SAUCE.

Make a plain custard sauce and add chopped almonds to it.

CUSTARD SAUCE.

Beat up six eggs, two cups of sugar and one tablespoonful of corn starch together and add one quart of milk boiling hot, flavor as you desire.

CARAMEL SAUCE.

Two cups of brown sugar, put it on in a fry pan over a slow fire and keep stirring it until it is all melted and a golden brown, add one pint of water and a large spoonful of butter and two tablespoonsful of corn starch, a little vanilla flavoring and it is ready to serve.

CHOCOLATE SAUCE.

Take two cups of sugar, a spoonful of butter and half a cup of flour, mix well together, add one quart of boiling milk and a small cake of grated chocolate

CHERRY SAUCE.

Make a syrup sauce of two cups of sugar and a pint of water, let boil and add one pint of cherries, pitted, stew about half an hour and serve.

LEMON SAUCE.

Two cups of sugar and half cup of flour, one spoonful of butter, add one quart of boiling water, the juice of three lemons and the grated rind of one, beat in the yolks of three eggs.

ORANGE SAUCE.

Make the same as lemon sauce only substitute oranges.

NUTMEG SAUCE.

One cup of sugar, one half cup of flour, one ounce of butter, and one grated nutmeg, beat in one pint of boiling water and one of milk.

GOLDEN SAUCE.

The same as nutmeg add the yolks of half a dozen eggs and beat up well.

RAISIN SAUCE.

Take the nutmeg sauce and add one pound of chopped raisins and the juice of one lemon.

VANILLA SAUCE.

Two cups of sugar and one half cup of flour, one ounce of butter, mix well together and add a quart of boiling milk, flavor with vanilla.

HARD SAUCE.

One pound of sugar, three quarters of a pound of butter, creamed well together, beat the whites of two eggs well and flavor as you desire, blend altogether and keep on ice until served.

SABAYON SAUCE.

Into a rich custard sauce, work a glass of brandy or a good white wine.

CAKES, COOKIES AND FRIEDCAKES



CAKES

CAKE MAKING.

In cake making great care should be taken, let everything be the very best, and see that you have everything at hand before you start mixing.

The flour should be soft, winter wheat is best, and always sift it well before using.

Baking powder, cream tartar and all dry ingredients should be sifted with the flour before using.

Fruits for cakes should be washed well, and dried and dusted over with flour to prevent it settling to the bottom of the cake while baking.

Cream the butter and sugar, beat the eggs separately and then add the flavoring and lastly the flour.

FRUIT CAKE.

Cream together one half pound of butter and one half pound of sugar, add six eggs well beaten, one small cup of molasses with half a teaspoonful of soda dissolved in it, one nutmeg grated, and a teaspoonful of each, cloves, cinnamon, allspice and one wine glass of brandy, stir altogether and add one and one half pounds of flour, and one and one half pounds of seeded raisin, one pound of currants cleaned, and one half pound of candied peel shredded fine, the fruit should be well floured before adding, mix well together and bake in a moderate oven.

WHITE FRUIT CAKE.

Take one half pound of butter, one pound of sugar and cream together, add the whites of seven eggs beaten stiff, a little lemon flavoring, and one half pint of sweet milk, beat in one and one fourth pounds of flour that has been sifted with two teaspoonsful of baking powder, then add one pound of seeded raisins and one pound of blanched almonds chopped, and one fourth pound of citron peel shred-

ded fine, also one fourth pound of cocoanut, sift a little flour over the fruit before stirring it in, bake in a moderate oven about two hours.

POUND CAKE.

One pound of sugar and three fourths pound of butter creamed together, beat in one dozen eggs a few at a time and a little lemon flavoring, then add one pound of flour and one teaspoonful of baking powder, mix lightly but thoroughly, bake in pans or moulds, lined with paper and in a moderate oven, when done turn out on a board bestrewn with sugar to prevent it from sticking, allow the cake to cool before covering with icing.

CITRON CAKE.

The same as pound cake, except add one pound of citron shredded fine and dusted with flour.

RAISIN CAKE.

The same as citron cake except add one pound of raisins seeded, and dusted with flour.

CURRENT CAKE.

The same as raisin cake, except substitute currants for raisins.

ANGEL FOOD.

Beat up the whites of thirty-six eggs to a stiff froth, add one and one half pounds of powdered sugar, flavor with vanilla and one and one fourth pounds of flour, sifted with one teaspoonful of cream of tartar, bake in moulds free from grease, in a slow oven, when done place the moulds upside down and allow the cake to cool, then with a knife loosen the cake around the edges, tap on the table to detach, and ice over with vanilla icing.

GOLD CAKE.

The same as angel food, except add the beaten yolks of the eggs and one half cup of milk and finish the same.

WHITE CAKE.

One pound of granulated sugar, one pound of butter creamed together, the whites of eight eggs beaten stiff, flavor with vanilla, add one pint of milk, one and one half pounds of flour with three teaspoonsful of baking powder sifted together, bake in a moderate quick oven.

CHOCOLATE CAKE.

The same as white cake with three ounces of grated chocolate melted and added ice with vanilla icing.

WINE CAKE.

Two and one half pounds of sugar, one pound of butter creamed together, the yolks of ten eggs, one and one half quarts of milk, four and one half pounds of flour and three ounces of baking powder, flavor with lemon, mix and bake the same as loaf cake. Ice with golden icing.

CUP CAKE.

The same as wine cake, only bake in small moulds or cups, when done remove from the moulds and ice the tops and strew over with cocoanut.

JELLY LAYER CAKE.

One and one half pounds of sugar, three fourths of a pound of butter creamed together, and nine eggs well beaten, one pint of milk, flavor with vanilla, and add two and two thirds pound of flour and five teaspoonsful of baking powder, bake in layer tins and spread with fruit jelly.

LOAF CAKE.

Take two pounds of sugar and one pound of butter, cream together, and add six well beaten eggs, dissolve three teaspoonsful of soda in a little hot water, add one tablespoonful of cinnamon and one nutmeg grated, three pounds of sifted flour and one pound of raisins seeded and chopped and one pound of currants well washed. Mix well together and bake in loaf tins in a moderate oven.

LUNCH CAKE.

One pound of sugar, one half pound of butter creamed together, the yolks of five eggs, one and one half pints of milk, two and one half pounds of flour and four teaspoonsful of baking powder, one tablespoonful of cinnamon, and two pounds of currants, washed and cleaned, mix well and bake in small loaf tins in a moderate oven.

CARAMEL CAKE.

Two pounds of sugar and one and one fourth pounds of butter creamed together. Beat up the whites of ten eggs to a stiff froth and add one pint of milk, sift together two and two thirds pounds of flour and three teaspoonsful of baking powder, mix altogether and bake in layer tins. For caramel filling see cake fillings.

MARBLE CAKE.

Take caramel cake mixture, color one part red, another chocolate, and leave one part plaine. Place marble like into paper lined tins, and bake in a moderate oven. When done remove from the tins and ice over with vanilla icing.

LEMON SPONGE CAKE.

One pound of sugar and ten eggs, beat up together for five minutes, add one half cup of milk, and one and one fourth pound of flour with one teaspoonful of baking powder added, beat altogether and bake in layer tins, when cool fill with lemon filling and ice over.

JELLY SPONGE CAKE.

The same as lemon sponge cake, except spread fruit jelly between the layers and ice over.

JELLY ROLL.

Take the mixture the same as for jelly sponge cake and spread out on a paper lined baking sheet about one fourth of an inch thick and bake in a hot oven, when done, immediately turn the cake bottom side up on a paper covered slab or table, the paper previously dusted over with sugar. Remove the paper lining from the cake, spread over with jelly and roll up, forming a long roll, dust over with powdered sugar, and cut in the desired lengths.

FIG ROLL.

The same as jelly roll, except when the cake is done, spread over with fig filling and finish the same

VANILLA CREAM CAKE.

Make a batter of one pound of sugar, two table-spoonsful of butter and eight eggs creamed together, add one cup of milk, and one and one half pounds of

flour sifted with two teaspoonsful of baking powder, the juice and grated rind of one lemon, mix well together and bake in layer tins, when done spread a vanilla cream filling between the layers and ice over with vanilla icing. See filling, for vanilla cream filling.

CHOCOLATE CREAM CAKE.

Mix and bake the same as vanilla cream cake and fill with chocolate cream filling. For filling, see fillings.

ORANGE OR LEMON CREAM CAKE.

Mix and bake the same as vanilla cream cake and fill with the various fillings.

LADY FINGERS.

One half pound of sugar, ten eggs, one half pound of flour, and vanilla flavor, beat the sugar and yolks together until spongy, beat the whites very firm and mix in, add the flavor and mix in the flour lightly, lay out in finger shapes upon sheets of paper, using a paistry bag and lady finger tube, sift powdered sugar over, and place upon bake sheets and bake in a hot oven, when done, allow to cool, wet the under side of the paper and when the cakes become moist, take off and stick two together.

MACAROONS.

One and one fourth pounds of almond paste, three fourths of a pound of powdered sugar, three fourths of a pound of granulated sugar, one ounce of flour, and about eight or nine whites of eggs, form the whole into a paste and lay out in dots on paper, upon baking sheets, dust over lightly with powdered sugar and bake in a slack oven, when done, allow to cool, wet the under side of the paper and take off.

GINGER BREAD.

Cream together one half pound of sugar and one half pound of butter, add six well beaten eggs, one quart of molasses and one quart of sour milk, and one and one half ounces of soda, two teaspoonsful of ground ginger, one of cinnamon and one half of alspice, mix well together and add three and one half pounds of flour, bake in paper lined moulds or tins, when done ice over with a plain icing or if served hot dust over with powdered sugar and serve.

JUMBLES.

Cream together one pound of sugar and one half pound of butter, add three well beaten eggs and one half cup of milk, add two teaspoonsful of baking powder and one and one half pounds of flour or enough to make into a soft dough, break off pieces the size of a walnut and roll out in finger shaped rolls, join the ends and place upon a bake sheet and bake in a moderate oven.

FRUIT JUMBLES.

The same as the above receipt except add a little more flour and one pound of mixed fruit and finish the same.

COOKIES.

Cream two cups of sugar and one of butter, add two eggs and one cup of sweet milk, half a nutmeg grated, and five cups of flour sifted with two teaspoonsful of baking powder, mix into a soft dough and roll out one quarter or an inch in thickness, cut with a cookie cutter, place upon bake sheets and bake in a brisk oven, water may be used in place of milk.

LEMON COOKIES.

The same as plain cookies, except add the juice and grated rind of two lemons in place of the nutmeg.

SUGAR COOKIES.

One cup of butter, and two of sugar, creamed together, add flavor with vanilla, three eggs well beaten, one half cup of milk and three teaspoonsful of baking powder mixed with one and one half pounds of flour or enough to make a soft dough, roll out in a thin sheet, and cut with a cookie cutter, have a pan with some granulated sugar in it, as you cut the cookies lay them in this, and then onto a baking sheet, and bake in a hot oven.

GINGER COOKIES.

Cream together one cup of sugar, and one cup of butter, add one cup of molasses and one egg, one half cup of sour milk one teaspoonful of soda dissolved in boiling water and one tablespoonful of ginger, mix in flour enough to make a soft dough and finish the same as sugar cookies.

DOUGHNUTS OR FRIEDCAKES.

Success in making good friedcakes depends as much on the cooking as in the mixing of them. In the first place there should be plenty of hot lard, and the lard should never be so hot that it will smoke or cool enough to boil, fried cakes will cook in about five minutes and doughnuts eight minutes, when done dust over with powdered sugar.

Never stir cake after the butter and sugar is creamed, but beat down from the bottom, and over, this laps air into the cake batter, and produces little air cells, which causes the dough to puff and swell when it comes in contact with the heat while baking.

Cakes when done will show a slight springiness when pressed down upon the surface with the fingers, or try it with a straw or wire, and if done it will come out clean and smooth, and the cake will do to take out.

FRIED CAKES.

Cream together one pound of sugar and one fourth pound of butter, yolks of twelve eggs, two and one half pints of milk, a little nutmeg and lemon flavoring, four pounds of flour sifted with two ounces of baking powder, mix well together into a soft dough, roll out about three fourths of an inch in thickness, and cut with a fruit cake cutter and fry immediately

DOUGHNUTS.

Take dough the same as for plain rolls, roll out one fourth of an inch in thickness and cut with a doughnut cutter, lay on a board that has been dusted with flour, and cover with a cloth to rise, fry and finish the same as fruit cakes.

ICINGS AND FILLINGS FOR CAKES



ICINGS.

Use nothing but very fine powdered sugar, and have the whites of the eggs ice cold. Spread the icing over the cakes with a broad thin knife, and if the first should be a little thin let it dry a little and apply a second coating.

The flavors generally used are Lemon, Orange, Vanilla, Chocolate, Almond and Rose.

PLAIN ICING.

Take the whites of three eggs and one pound of sugar. Have the whites of the eggs in a bowl and add a little of the sugar; beat with a spoon or paddle for about ten minutes, adding a little of the sugar at intervals until all the sugar is all used up. This makes a tender icing and one that will dry much sooner than the old way.

WATER ICING.

Water icing is made of fine powdered sugar, worked into a paste with water or orange, lemon or fruit juices, it may be colored any shade desired, to obtain a glossy surface. the cakes after being iced over must be set at the oven door to slightly dry.

BOILED ICING.

Take one pound of sugar and one quarter of a pint of water and boil until it clears and threads from the spoon, beat up the whites of two eggs until stiff, now add the boiled sugar by degrees and beat briskly until it becomes snowy white and the thickness desired.

CHOCOLATE ICING.

Add three ounces of melted chocolate and half a teaspoonful of butter to boiled icing, beat altogether and it is ready to use.

ALMOND ICING.

Blanch one pound of sweet almonds, pound them in a mortor with a little sugar, until a fine paste and add to a plain icing.

TUTTI FRUITTI ICING.

Mix with a boiled icing, one half pound of mixed candied fruit chopped fine, beat up and use.

FLAVORED ICINGS.

Take either plain icing or boiled icing and flavor as desired, lemon, orange, vanilla, rose, etc.

GOLDEN ICING.

Take the yolks of the eggs and prepare the same as plain icing, flavor as desired.

COCOANUT ICING.

Ice the cake with plain icing and take a handful of cocoanut and shake over the cake and press with the hand.

FILLINGS FOR LAYER CAKES.**VANILLA CREAM.**

Put one pint of milk on to boil, beat up two eggs, add one cup of sugar, and half a cup of corn starch, and one tablespoonful of butter, mix well together and add the hot milk, stir briskly and let cook five minutes longer and let cool, flavor with vanilla.

CHOCOLATE CREAM.

Add one half cup of grated chocolate to a vanilla cream filling.

ORANGE OR LEMON CREAM.

One pint of milk, the yolks of four eggs, one tablespoonful of corn starch and one and one half cups of sugar, the juice of two lemons and the grated rind of one. Prepare the same as vanilla cream.

BANANA FILLING.

To one cup of plain icing add three bananas mashed fine and the juice of one lemon.

ORANGE FILLING.

Peel two large oranges, remove the seeds, and chop fine, also the juice of half a lemon and add to one cup of plain icing.

RAISIN FILLING.

Chop one half pound of seeded raisins and add to one cup of plain icing also the juice of half a lemon.

CARMEL FILLING.

One half pound of brown sugar, and one tablespoonful of cold water, put the sugar and water on to boil, stir, and let boil until it is a golden brown, beat up the whites of two eggs and two tablespoonsful of butter and three of water, beat this into the hot sugar and beat until it is cool.

FIG FILLING.

Wash and chop one pound of figs, and stew until tender, add one cup of sugar and let it stew until thick.

NUT FILLING.

Chop one half pound of mixed nut meats fine and add to one cup of plain icing.

LEMON JELLY FILLING.

Put one cup of water on to boil, add two cups of sugar, one tablespoonful of butter, the yolks of three eggs, and the grated rind and juice of two lemons, let boil three minutes and add one tablespoonful of corn starch.

ICE CREAMS, WATER ICES, PUNCHES, ETC.



ICE CREAM

In preparing ice cream be sure that the can and all utensils are thoroughly clean. Place the can in the freezing tub and surround it with cracked ice mixed with coarse rock salt, strain the ingredients into the can, put on the cover and turn until it is of a smooth and firm consistency, which will take about twenty five or thirty five minutes, in freezing the preparation should increase about one third, therefore you should never fill the freezing can very full, draw the water off the freezing tub occasionally and replace with more ice and salt, care should be taken not to have the cream turned too long, as the cream will often churn, or otherwise become too hard, which impairs its flavor, appearance and value, if the ice cream is to be kept for some time, it should be repacked with plenty of ice and salt, and the tub covered over with a burlap or a sack of some kind.

Fresh fruit, such as peaches, bananas, strawberries, raspberries, etc., should be crushed and passed through a fine colander, and the pulp mixed with sugar in quantity according to the acidity of the fruit, and should be added when the cream is half or nearly frozen. The same rule should be applied to alcoholic liquors. Be careful in using flavoring extracts and essences and use sparingly as it takes but very little.

ICE CREAM, No. 1.

One gallon of cream and one and one half pound of sugar dissolved in it, flavor and freeze.

ICE CREAM, No. 2.

Take two quarts of milk and two quarts of cream, two pounds of sugar, ten eggs and two ounces of corn starch, place the milk and half the sugar on the fire and let come to a boiling point, mix the eggs, sugar and corn starch together, and stir in the boiling milk, return to the fire and thicken but do not boil, add the cream and set where it will cool, flavor, strain and freeze.

ICE CREAM, No. 3.

One gallon of milk, twelve eggs, two and one half pounds of sugar, and four ounces of corn starch. Prepare and finish the same as No. 2.

VANILLA ICE CREAM.

Add vanilla flavor to any one of the ice cream preparations and freeze in the usual way.

LEMON ICE CREAM.

Add the extract of lemon to either preparation 1, 2 or 3, but the flavor of the fresh fruit is much more desirable if you have it, to a gallon of prepared cream add the juice and grated rind of two lemons and freeze.

ORANGE ICE CREAM.

The same as lemon, except substitute oranges for lemon.

STRAWBERRY ICE CREAM.

Add two quarts of crushed strawberries to a gallon of prepared cream and freeze.

RASPBERRY ICE CREAM.

The same as strawberry ice cream, substitute raspberries for strawberries and freeze.

PEACH ICE CREAM.

Add to either of the ice cream preparation, two quarts of peach pulp and one half dozen of the kernels crushed.

BANANA ICE CREAM.

Crush to a pulp one dozen bananas and add a few drops of banana extract to either preparation 1, 2 or 3, and freeze in the usual way.

PINEAPPLE ICE CREAM.

Add one quart of grated pine apple to either receipt 1, 2 or 3, and a little pineapple extract and freeze.

CHOCOLATE ICE CREAM.

Dissolve a small cake of unsweetened chocolate in a little milk and add to preparation 1, 2 or 3, and freeze.

COFFEE ICE CREAM.

Add one quart of good coffee and half a pound of sugar to either preparation 2 or 3, and freeze.

CARAMEL ICE CREAM.

Make the same as No. 2, except take the sugar, add a little water and boil until a light brown, stir this into the cooked ingredients, add two quarts of cream, and freeze in the usual way.

PHILADELPHIA ICE CREAM.

Freeze receipt No. 1 and add two quarts of whipped cream and flavor with vanilla.

NEAPOLITAN ICE CREAM.

Take one gallon of cream that is frozen hard and divide it into three equal parts and color one with chocolate, another with rose or strawberry as red, and flavor the other with vanilla as white, place in brick shaped moulds in three layers first red, then white and then chocolate, close the moulds carefully and pack in ice and salt and allow to freeze three or four hours. To remove the ice cream from the moulds dip them in hot water, and hastily remove the lids and turn out on a cold board, cut in slices across the layers and serve.

TUTTI FRUITI ICE CREAM.

Add one pound of finely chopped assorted candied fruits to preparation 1 or 2, and place in moulds and freeze, and serve the same as Neapolitan ice cream.

WATER ICES.

Water ice consists of sugar fruit and water, and are frozen the same as ice cream. When fresh fruit cannot be had preserved fruit may be used as the latter contains more sugar, less sugar should be used than the receipt calls for.

SHERBET.

They differ from water ices in being lighter and more frothy. The addition of three or four whites of eggs beaten stiff and stirred into the preparation of any of the water ices will produce this result.

PEACH WATER ICE.

Three quarts of water, two pounds of sugar the juice of four lemons, and one and one half quarts of peach pulp, mix altogether and let stand about two hours, strain and freeze.

PINEAPPLE WATER ICE.

The same as lemon water ice except omit the rinds and add one quart of grated pineapple after the ice is frozen.

STRAWBERRY WATER ICE.

Take three quarts of water, two pounds of sugar, juice of five lemons and two quarts of strawberry pulp and a little red coloring, mix, strain and freeze.

RASPBERRY WATER ICE.

Same as strawberry water ice except substitute raspberries for strawberries.

LEMON WATER ICE.

Take three quarts of water, two pounds of sugar and half a dozen lemons, dissolve the sugar in the water grate the rind of two of the lemons and boil ten minutes in a little of the water, let cool and add the juice of the lemons, mix altogether, strain and freeze.

ORANGE WATER ICE.

Take three quarts of water, two pounds of sugar half a dozen oranges and two lemons, dissolve the sugar in the water, add the grated rind of two oranges that has been boiled in a little water and the juices of the lemons and oranges, four yolks of eggs beaten, stir altogether, strain and freeze.

BANANA SHERBET.

Take two quarts of water, one and one half pounds of sugar, one half dozen bananas crushed to a pulp, the juice of two lemons, mix and freeze, when about half frozen add the whites of four eggs beaten stiff.

PEACH SHERBET.

Same as banana sherbet, except substitute one and one half quarts of peach pulp for the bananas.

PINEAPPLE SHERBET.

Prepare and mix the same as banana sherbet, except substitute one quart of grated pineapple pulp for the bananas.

PUNCHES.

They are prepared and frozen the same as water ices. Just before serving add what ever liquors you want and a Meringue paste made by beating the whites of four eggs and add three fourths of a pound of powdered sugar.

RUM PUNCH.

Two and one half quarts of water, the rind of one and the juice of six lemons. Prepare the same as lemon water ice, after the punch is frozen work in one half pint of rum and a meringue paste made of the whites of four eggs and three fourths of a pound of sugar, turn three minutes and serve.

MARASCHINO PUNCH.

The same as rum punch, substitute one half pint of Maraschino for the rum and freeze.

ROMAN PUNCH.

The same as rum punch, except use one half brandy instead of all rum and finish the same.

MADERIA PUNCH.

The same as rum punch, except substitute one pint of Maderia wine for the rum.

LALLA ROOKH PUNCH.

Prepare and freeze two quarts of vanilla ice cream then add one fourth of a pint of rum and one half pint of sherry wine, turn five minutes longer and serve.

FROZEN MILK PUNCH.

Scald two quarts of cream, add three quarters of a pound of sugar, a little grated nutmeg, a small piece of stick cinnamon, one fourth of a pint of rum, let stand for one hour then strain and freeze. Shortly before serving whip one pint of cream stiff and add to the punch.

FROZEN EGG NOG.

Beat up eight eggs, add one half pound of sugar and one quart of milk, strain and freeze, when almost frozen add one half pint of rum and one half pint of brandy, finish and serve in glasses with a little nutmeg grated on top.

BEVERAGES



COFFEE.

To make good coffee use three fourths Java and one fourth Mocha as this blend makes the very best coffee.

Boiling water is a very important factor in making a good cup of coffee, but the average cook is very apt to overlook this fact, coffee to be good should be boiled about three minutes, whether it be made in an urn or pot, but be careful and do not let it boil after the first time as that will spoil the best of coffee. In making coffee it should always be weighed or measured, so that it may always be the same, and insure a good cup of coffee. To one gallon of water take seven ounces of coffee, add one egg and the crushed shell and half a cup of cold water, mix well and add two quarts of boiling water and let come to a boil, and boil about three minutes, now add one and three fourths quarts of boiling water and set on the back part of the range for about ten minutes, and it is ready to serve. Serve with cream and sugar.

TEA.

A good blend is one half Japan and one half English Breakfast mixed. To make a good cup of tea, the first thing to be done is cleanse the tea pot thoroughly, use one half ounce of tea to one quart of boiling water, be sure that the water is boiling, but do not let it boil after you have added the tea, set on the back part of the range for ten minutes, and it is ready to serve.

ICED TEA.

Make the tea a little stronger, then when you serve it hot let it steep about half an hour and pour over cracked ice, strain and serve a slice of lemon in each glass.

ICED COFFEE.

Take good strong coffee and pour over cracked ice, strain and serve the same as iced tea.

CHOCOLATE.

Take one cup of grated chocolate and add one pint of boiling water, let it boil about five minutes, then add three pints of hot milk and serve.

COCOA.

Use the same amount of cocoa as you do chocolate, rub the cocoa smooth in a little cold water and prepare the same as chocolate.

LEMONADE.

Take four large lemons to one quart of water and sweeten to taste. Peel the lemons, add one cup of sugar, and pound them together five minutes, add the juice and the pulp and then the water, and a little cracked ice, stir up well and strain, serve with a straw in each glass.

MILK PUNCH.

Take one quart of milk, add one cup of sugar, one large glass of brandy or rum and a little cracked ice, shake well together, strain and grate a little nutmeg over the glasses, and serve with a straw in each glass.

EGG NOG.

Beat the yolks of six eggs, add one half pound of white sugar and dissolve, pour in gradually one large glass of good whiskey, half a nutmeg grated and one and one half pints of rich milk, beat the whites to a froth and stir in last, serve with a straw in each glass.

CHOCOLATE PUNCH.

Take one quart of rich milk, one half cup of melted chocolate, one small cup of sugar, and two eggs beaten, mix altogether add some cracked ice and shake well, strain and serve with a straw in each glass.

CLARET CUP.

One quart bottle of claret, one bottle of soda water, two lemons cut thin, one cup of sugar and one large glass of brandy and the same of sherry wine, a little grated nutmeg and cracked ice, mix well and strain.

HINTS TO COOKS AND STEWARDS



If the range is choked with soot, open the small door under the oven and apply a lighted paper, small pieces of zink or a little salt thrown on the fire some time helps.

Celery or green vegetables that have to be kept two or three days, will keep good if wrapped in brown paper and moistened with cold water.

Always save the tops of celery, if they cannot be used right away, hang up to dry, it will come in good to flavor soups and sauces with.

Laundry soap for washing dishes, etc., will be found to last twice as long if the wrappers are removed and thrown in a box so that it can dry out before using.

In mopping floors use just a little washing soda in the water and you will find that the floor will stay clean longer.

For cleaning brass or copper, take a pint of vinegar, one cup of salt and whitening enough to make a paste, use with a brush or cloth.

Meat that has become a little tainted, wash well in vinegar, salt and water and it will remove all smell and taste.

Beef roast that is included to be a little tough should be boiled until almost done, then taken out and roasted in a hot oven.

To prevent glasses from cracking, take the edge of the glass between the thumb and finger and you can pour in any kind of hot fluid and they will never crack.

The ice box should be cleaned at least once a week thoroughly, always keep a small bag of charcoal in the box as that absorbs all unpleasant odors.

In boiling ham or bacon always let it simmer (not boil fast) and you will find it will be more evenly cooked and will carve a great deal better, always put on in boiling water.

Granite or enameled ware should be greased on the inside before using, it will prevent it from cracking or chipping.

In buying ice take what you get and don't kick, as every butcher has a different way(8) of looking at a ton.

Always be sure and get a bill with your goods.

Never buy a bruised ham.

Ham or bacon should have a clear surface, and no spots as they go all the way through.

Always hang up your meats as they keep a great deal better than to lay them on anything.

If your ice runs low spread out your meat, sprinkle with a little salt, give the box a little ventilation, when you want to use some of it wash thoroughly, and you will find it will keep a long time this way.

If the managers are kicking on your meat bills watch the butchers scales.

Don't buy the butchers basket, they need it more than you.

When you ask a butcher for scale you are always at his mercy and he will show you up some day.

Some grocers and butchers think twelve ounces is a pound but insist on sixteen.

To glaze pastry beat the yolk of one egg and two tablespoonsful of milk, when pies are nearly baked brush over with a soft brush and set back to glaze.

Salt will curdle new milk, hence in making sauces and gravies, etc., the salt should not be added until the dish is prepared.

Milk that has been the least bit turned may be sweetened by adding a pinch of soda.

In preparing pineapples the knife that is used to peel should never be used to slice it, as there is acid in the peel that is libel to cause a sore mouth after eating the pineapple.

To remove ink from linen or any other article, dissolve a little oxalic acid in water, wash the goods thoroughly and rinse in cold water.

For coloring sauces, gravies, etc., one pound of brown sugar, put on in a fry pan, stir and let it burn until it is black, gradually add a pint of water, strain and bottle and it is ready for use.

You should save all little pieces of bread and grind up fine, bread crumbs should always be used for covering articles for frying, as cracker crumbs absorb the grease.

In chopping suet remove all fibre and sprinkle with flour to keep it from sticking.

Do not put pans or kettles on the range partly filled with water to soak as this only makes them harder to clean, fill with water and set away from the heat.

In washing silver ware add a little ammonia to the water and rinse in hot water and dry with a clean dry towel.

A soft cloth wetted in alcohol is excellent to wipe of plate glass windows or mirrors.

A good polish to brighten up furniture, sideboards, etc., equal proportions of linseed oil, turpentine and vinegar, shake well and apply with a linen rag and polish with a clean duster.

Iron rust stains may be removed from marble wash stands or slabs by rubbing well with lemon juice, all other stains can be removed by using equal parts of chalk, pumice stone and common soda, make into a paste and apply with a soft cloth.

In making pies if the fruit is very juicy add a little soda it will prevent them running over and so will not spoil the look of the pie.

To prevent sausages from breaking, parboil about two minutes in water and roll in a little flour and fry.

Water bottles, vinegar cruets or glass of any kind may be easily cleaned, by adding one raw potato diced and a little lemon juice, shake thoroughly, and wash with a glass brush.

Meat or poultry that is to be kept a few days should be rubbed over with powdered borax and charcoal and it will be found to keep a great deal better, wash thoroughly before using.

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